

## **PROCESSED FOOD**

### **TAMARIND PASTE**

- A) SPECIFICATION:
- |                            |   |
|----------------------------|---|
| Brix                       | : 65                                    |
| Appearance/ Colour         | : Dark brown viscous liquid             |
| Analytical Data            | : Brix at 25 degree C 66 Brix +/- 1     |
| Acidity % w/w              | : 10 to 12% (As Tartaric Acid)          |
| Pectin % w/w               | : 1.5 (On the basis of Calcium pectate) |
| Proteins                   | : 2.5% – 3%                             |
| Water Insoluble Matter     | : 1.00 (% w/w)                          |
| pH                         | : 2.85 (of 1% w/w solution)             |
| Heavy Metals               | : Nil                                   |
| Preservatives & Additives: | Nil                                     |
| Microbiological Data       | : Total Viable Count: 90/g              |
| Bacteria                   | : Nil                                   |
| E-coli                     | : Nil                                   |
- B) SHELF LIFE : 18 months if stored at normal temperature
- C) PACKING : 55 Kg net new food grade HDPE carboys.  
378 carboys per 20 FCL.