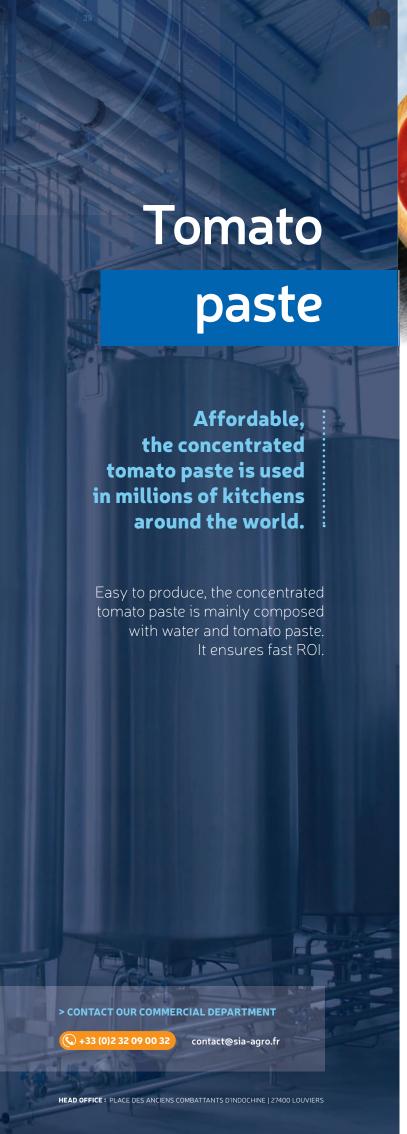


GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Tomato paste









CONCENTRATED TOMATO PASTE

Obtained from the dilution of a **fresh tomato triple concentrate**, this product is among the **main cooking ingredients** in various countries.

PRODUCTION

Once mixed together, the water and the tomato triple concentrate are **cooked at specific temperature** in order to **develop all the taste** of fresh tomatoes. **Spices and ingredients** can be added to the receipe.

PACKING

Filling in tin cans allows several years shelf life at ambient temperature while preserving the taste of fresh tomatoes.



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