



PRODUCTION PROCESS OF POWDER TOMATO

The process starts with the education of the hire farmers, which consists on the delivery of a list of all the varieties that can be used (all of them are industrial varieties that are certified as not genetically modified), a book with the active matters they can use, their commercial name, way of use, dosage, security times, etc... and pages to register all the work and applications that get done, the right agricultural practices that must be done in order to guarantee that the tomato is sustainable. All farmers get at least two verifications from the time the tomatoes are planted to the time they are recollected. The growing of the tomatoes therefore happens in the open air, using sustainable techniques; when the crops are mature enough they are harvested with automatized tomato harvesters. The tomato that gets to the factory, after it passes the corresponding security checks, is transported thanks to water canals and showers to clean it. During this transport they must pass through colour selection and through manual selection channels (withdrawal of the tomato that can't be used as well of any other object that could arrive to the factory).

The process is finished once it has passed the selection line and consists on crushing, thermal treatments to change the viscosity of the product, separation of peel and seeds with the help of sieves, filtering and evaporation of the juice, its concentration by evaporating water with heat and aseptic thermal treatment to stabilize the product. This way a tomato concentrate is produced, which is used for its dehydration.

This process consists on a higher concentration of the product by farther evaporating water, pasteurization and drying with spray in a conveyor and drying in open air (a dehydration process named Filtermat). Once the tomato has been dehydrated, it goes through a mill and sieves, through a system of magnetic boxes (at least 8000 gaus) and goes through metal detectors. After this it is dosed in smaller containers and labelled in order to get to the consumer. At all times tracking of the product is guaranteed.

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