

COCREATE GLOBAL TECHNOLOGIES PRIVATE LIMITED**CIN: U21009KA2023PTC179006****Registered address:** FFK Towers, #445, 2nd & 3rd Floor, 17th Cross Road,
Sector 4, HSR Layout, Bangalore, Bangalore South, Karnataka - 560102, India.**Email:** info@scimplify.com**Website:** www.scimplify.com**CERTIFICATE OF ANALYSIS**

Material/Product Name - Aseptic Tomato Paste

Batch Number - SCI/290325/58

Mfg. Date - Mar-2025

Exp. Date - Feb-2027

S. No.	Test Parameter	Specification	Result
Physical, Chemical & Organoleptic Analysis			
1.	Brix at 20Deg.C(Refr)	Min: 28.0	28.0 to 28.5
2.	Titration Acidity (% as CA)	1.5 to 2.5	1.60 to 2.40
3.	pH at 20Deg.c	<4.4	<4.3
4.	Consistency at 12°Brix(cm/30sec At 20Deg.c)	5 ± 0.5 (cm/30 sec)	4.5 to 5.5
5.	Black specks/10 gm	Nil	Nil
6.	Brown specks/10 gm	Max 5	2-4
7.	Colour value on Hunter Scale	1.80 - 2.0/Deep Red	1.90 - 1.95, Deep Red
8.	Flavor	Characteristics of Typical Ripe Tomato	Characteristics of Typical Ripe Tomato
9.	Taste	Characteristics of Typical Ripe Tomato, Free From Any Fermentation Or Any Other Off Taste.	Characteristics of Typical Ripe Tomato, Free From Any Fermentation Or Any Other Off Taste.
10.	Appearance	Homogenous, No Foreign Matter	Homogenous, No Foreign Matter
Microbiological Analysis			
11.	Aerobic Plate Count (CFU/gm)	<10 CFU	<10 CFU
12.	Yeast & mould(CFU/gm)	<10 CFU	<10 CFU
13.	Coliform(CFU/gm)	Nil	Nil
14.	E coli(CFU/gm)	Absent	Absent

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Name	Karthik V Suvarna	Ganesh Pawar	J. Bhargava Chowdary
Date	10/04/2025	10/04/2025	10/04/2025
Sign			

