





Tomato Paste

Tomato paste, or tomato extract, contains large amounts of tomato properties that are used as a seasoning in a variety of foods and because of its pleasant color and taste; it is in the food basket of many families. In industry, this product is used to prepare various types of tomato ketchup and food condiments.



Properties of Tomatoes

- Cancer
- Blood pressure regulation
- Help to lose weight
- Improves skin and hair health
- Lower blood cholesterol and increase heart health
- Improve vision
- Etc.



Nutritional Value Table Of Tomato Paste

Amount per 100 Grams	Name of the Material
18 kcal	Energy (calories)
3.89 g	carbohydrate
0.88 g	Protein
0.20 g	Fat
94.52 g	Water
1.20 g	Fiber
2.63 g	sugar Loaf
0.00 mg	Cholesterol



Production Stages of Tomato Paste In Raya

1. Collecting and transporting tomatoes to the factory
2. Sorting
3. Shredding tomatoes
4. Heating in the tank at high temperature
5. Filtrating
6. Storing tomato juice
7. Concentrating
8. Pasteurization
9. Cans filling
10. Closing cans with lids
11. Labeling and printing of production information



Raya Tomato Paste Brix

Brix is actually a number to measure the concentration of tomato paste, which indicates whether the product has the right concentration or not. The higher the brix, the higher the quality and the less you need to consume to achieve the desired color and aroma. Of course, Brix should not be too much, and for this reason, a standard between 25 and 28 has been considered, which the Raya collection considers itself required to comply with this standard.



Properties Of Tomatoes Used In Raya Factories

Fully organic tomatoes grown in Raya farms have the following characteristics:

- Not using chemical toxins
- Having unique taste
- Less seeds
- High efficiency for processing
- Fleshy texture



Raya Company Products

- Variety of tomato paste
- Variety of tomato sauce
- Variety of spicy tomato sauce



Packaging

Raya Trading Company packages its products aseptically. In this type of packaging, the shelf life of the paste in the open space and outside the refrigerator is much longer. The paste aseptic process is done in 3 steps using the most advanced industrial machines. Raya Company can also send its products in packages of 400 g, 900 g, 2 kg, 3 kg, 10 kg and 20 kg in glass, tin, etc. to its customers.

