

# Onion Tomato Masala

## Description:

Onion & Tomato Cooked together with spices and seasoning to a thick masala.

**Suggested Usage:** ■ The boon for every chef. O T Masala is good for anything to make curries or masala preparation in minutes. Just add vegetables, cheese, chicken, mutton, fish and seasoning of your choice to make a dish ready in seconds

## Product Characteristics:

<b>1) Physical Parameter</b>	
Color	Reddish Brown
Appearance	Reddish Semi-Solid
Taste	Sweet & Spicy
Flavour	Spicy
Consistency	Viscous
<b>2) Chemical Parameter</b>	
<sup>o</sup> Brix (%TSS)	28 - 30 <sup>o</sup> Brix
pH	3.8 - 4
% Acidity (as Lactic Acid)	1.3 - 1.6%
% Salt (%NaCl)	1.2 - 1.5%
<b>3) Microbiological Parameter</b>	
Total plate count (cfu/gm)	Less than 10 <sup>3</sup>
Yeast & mould (cfu/gm)	Less than 10 <sup>1</sup>
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
<b>4) Net Wt</b>	1 kg X 15 Pouches
<b>5) Gross Wt</b>	16 kg
<b>6) Storage</b>	Store at Ambient, clean condition
<b>7) Shelf Life</b>	Six Months (Sealed Pack)

## Manufacturing Process:



## Nutritional Facts (in gm. per 100 gm. of product):

1) <b>Protein:</b>	3.01	4) <b>Crude Fibre:</b>	2.3	7) <b>Calcium (mg.):</b>	102.86
2) <b>Fat:</b>	17.18	5) <b>Carbohydrates:</b>	17.65	8) <b>Phosphorus (mg.):</b>	90.71
3) <b>Minerals:</b>	1.18	6) <b>Energy (K cal):</b>	235.8	9) <b>Iron (mg.):</b>	1.81

## Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

