

## Main Types of Tomato Paste (Commercial and Retail)



### 1. By Concentration Level

The most important classification in industrial and retail markets.

Type	Typical Solids (°Brix)	Notes
<b>Regular Tomato Paste</b>	~24–28%	Baseline Codex definition for "paste".
<b>Double-Concentrated</b>	28–30%	Stronger flavour, widely used in foodservice and retail.
<b>Triple-Concentrated</b>	36–40%	Industrial-grade intensity; used in sauces, ketchup, and manufacturing.

### 2. By Packaging Format

Useful for procurement and shelf-life decisions.

Format	Typical Use	Notes
<b>Cans</b>	Retail & foodservice	Most common, long shelf life. Images show typical canned paste.
<b>Tubes</b>	Retail	Convenient for small, repeated use; less oxidation.
<b>Sachets (50–100 g)</b>	Retail, emerging markets	Low-cost, single-use.
<b>Aseptic Drums / Bag-in-Drum (220–1,000 kg)</b>	Industrial	Used for large-scale manufacturing.
<b>Bulk cans (3–4.5 kg)</b>	Foodservice	For restaurants and catering.

## APPLICATION DATA SHEET

### 3. By Processing Style

These categories matter for flavour, colour, and clean-label positioning.

#### Hot Break Tomato Paste

- Heated quickly to **85–100°C** before pulping
- **Higher viscosity**, more pectin retention
- Used in ketchup, sauces, and products needing body

#### Cold Break Tomato Paste

- Heated at **60–75°C**
  - **Brighter colour**, fresher flavour
  - Used in juices, soups, and products where viscosity is less critical
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### 4. By Tomato Source

These aren't "paste types" per se, but they're used in marketing and procurement.

- **Roma / Plum tomato paste** (most common)
  - **San Marzano-style paste** (premium positioning)
  - **Organic tomato paste**
  - **Sun-dried tomato paste** (specialty; more intense flavour)
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### 5. By Additives / Clean-Label Status

- **100% tomato paste** (no salt)
  - **Salted tomato paste** (common in some markets)
  - **With herbs/spices** (retail variants)
  - **Organic-certified**
  - **No-salt, no-additive, clean-label**
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