



**Shily**  
COMMERCIAL GROUP





The process of producing Shily Tomato Paste increases some of the antioxidants in tomato pastes with a huge influence on people's health. Shily produces its tomato pastes with large thin skin, soft-texture, solid, red peel, fully ripe, tasty, and seedless tomatoes. The production of tomato paste in the company is completely hygienic based on the regulation of the standard organization. Products are uniform without mold and impurities or any rotten smell. Shily tomato paste is produced in both homemade and industrial forms.





## **Specification of Shily Tomato Paste:**

### **Suitable thickness of tomato paste:**

tomato paste should not be too thick to change the color and quality of cooking, nor so diluted that it does not color the food at all. The best thickness index (brix) of tomato paste should be between 25 to 28.





**The color of the tomato paste:**

The color of the tomato paste is light red. Edible colors are used in paste if it is dark red.  
No Preservatives or unauthorized additives.

**Homogeneity of tomato paste:**

Homogeneity of tomato paste and not using other vegetables in the preparation process is one of the features of Shily tomato paste.





**Production stages of Shily tomato paste by industrial methods:**

First the tomatoes are washed and then chopped with special devices to separate the enzymes, skin and seeds of the tomatoes from their flesh by heating. Then, the tomatoes are uniformed with a filtering machine. Finally, the tomato juice is poured into a concentrator and when the concentration reaches 28, they are packed in special cans.





### **Steps of producing Shily tomato paste in the homemade method:**

First, the tomatoes are washed, chopped and placed in the sun. Then the tomato juice is separated by using a strainer and placed on the heat. When the paste reaches the proper thickness, it is ready. Finally, it is packed in dry and clean jars, cans and boxes.





**packaging**

All types of tomato paste packaging for wholesale

Most packages included:

- 800 g metal cans
- 5000 g cans
- 17 kg tin containers
- Wholesale tomato paste

500-gram cans in 24 packages and 1 kg cans in 12 and 24 packages





**for wholesale and export, including:**

- sachet
- 350 kg cans
- 800 cans
- 5000 g cans
- 17 kg tin container





- **Aseptic**

The most important advantage of aseptic packaging is the high durability in the open space and out of cold storages. Aseptic pastes are packaged in metal barrels weighing 220 to 230 kg.





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