



Carrot Powder Powder

I love her dedication to preserving traditional recipes, as well as her enthusiasm in exploring and adapting elements of other cuisines. There are several times when I've been thinking about trying out a certain ingredient or technique (chard, vietnamese rice paper rolls) and she miraculously reads my mind and posts a recipe to reduce the unknowns and the apprehensions from my effort

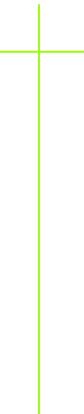
Detailed Product Description

Tomato powder spray dried cold break
Origin spain

Product obtained with fresh tomatoes, sorted washed.
After concentration of mashed tomatoes under vacuum, the powder is obtained by spray drying.

Tomatoes:64%
Glucosa syrup:35% aprox.
Anticaking (sio2) 1% max

Particle size [100%]: < 1 mm
Moisture [%] (karl fischer): Max.4,0
Acidity [%] (citric ac. Monohydrate): Max.9,0
Colour (gardner/b. C. R. Hunter lab): Min.1,8
Ph value: Max.4,6
Consistency (bostwick): Min.5,0



a 17- by 11-inch nonstick bakeware liner such as a Silpat;
an electric coffee/spice grinder



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Preheat oven to 175°F with rack in middle.
Put liner in a 4-sided sheet pan.

Cut tomatoes crosswise into 1/8-inch-thick slices and
arrange in 1 layer in pan.

Dry tomato slices in oven, turning over once, until completely
dehydrated and crisp, 5 to 5 1/2 hours. Cool completely.

Crumble tomato into grinder and grind to a fine powder.
Transfer to a fine-mesh sieve set over a bowl. Shake powder
through sieve, then discard any pieces remaining in sieve.

Cooks' note : Powder keeps in an airtight container at room temperature indefinitely.

This is very useful in the off-season, when fresh tomatoes aren't very flavorful. Sprinkle it on
pizza, bread or salads for flavor enhancement The powder also can be used to thicken sauces,
stews and gumbos.

Features Specifications: spray dried tomato powder :

spray dried tomato powder:

- 1) Shape: Red, free flowing powder
- 2) Moisture: 4% Max.
- 3) SiO₂: 1.5%
- 4) Lycopene: =100mg/100g
- 5) Acidity: 4-10%
- 6) Total bacteria: =1000cfu/g

Packing: 20kg/ctn, 10kg/aluminum foil bag



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