



**NATURAL CONCENTRATE  
FOR YOUR MANUFACTURE**



**Balkan** *Quality foods*



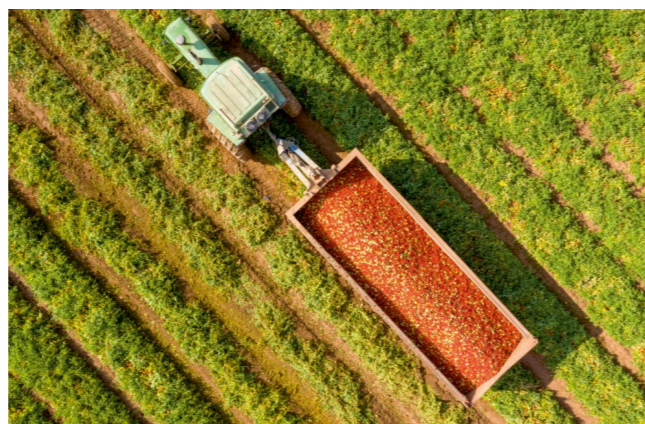
## ABOUT US

Balkan Agricultural is specialized in the processing of tomatoes. And is the biggest processor company in Bulgaria with 750 tons of capacity on daily processed raw materials.

Our enterprise produces two types of tomato concentration - 28/30 brix CB and 36/38 brix CB, apple concentrate 30/32 brix and pepper concentrate 22/24 brix.



**NURSING**



**HARVESTING**



**PROCESSING**



**SUPPLYING**



## LOCATION

Address of our factory:  
Bulgaria

Town of Pazardzhik 4400  
69 Bolnichna Str.



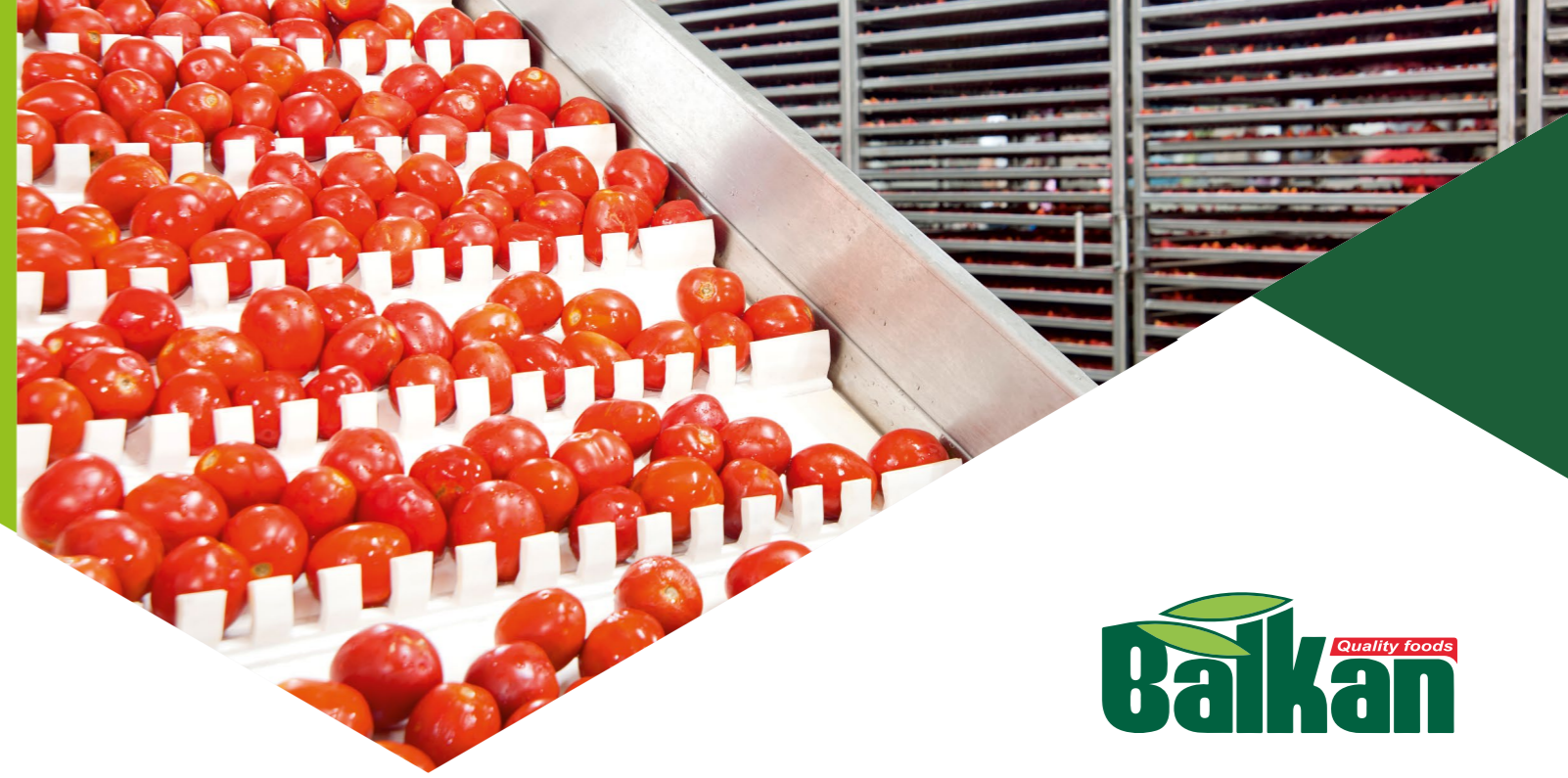
## CERTIFICATES

The company observes the latest innovations in the industry and pays close attention to environmental protection. The factory has implemented HACCP system and holds certificates according to ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018. It also has a HALAL certificate allowing it to trade its products in the Arab world. Moreover, the factory has a Kosher certificate.



## PACKAGING

The packaging of the finished manufactured product is in 200 l aseptic bags, in metal barrels, are placed on four flat wooden pallets. The equipment is allowing us to use tanks with capacity on up to 1 ton.



## MACHINERY AND TECHNOLOGY

The factory is equipped with the latest technologies and machinery by Catelli Food Technology that is produced in Italy. CFT is a lead producer of machinery and equipment for processing and packaging, mostly for the food industry. The factory holds highly-technological line, specially designated for production and antiseptic filling of CB tomato paste with various levels of concentration, in compliance with the international highest level criteria.

## LABORATORY

The factory has its own developed laboratory, equipped with state-of-the-art equipment for current physical and chemical control of the complete production. This allows hourly evaluation of the produced purées in terms of concentration, viscosity, color and acidity.

The safety of the products is periodically monitored by external accredited laboratories, starting from the primary raw material for the presence of pesticide residues and heavy metals, and ending with complete microbiological analysis of the finished product.



## INCOMING RAW MATERIALS

### SvO1 - Quality station

The SVO1 station is installed at the receiving area of the factory, to evaluate the quality of the incoming raw materials.

The cycle is very quick and only one operator can process 1 load in every 5 minutes, by making it easier for the circulation of the trucks into the factory.

Our software is personalized with the parameters to be checked: in average, the system is determining the percentage of waste (inerts, tomatoes defects, tomatoes illness) and the physical parameters such as Bx, pH, color and lycopene.



## SHELF LIFE – STORAGE

Shelf life: Twenty-four (24) months since production date

Shelf life once opened: All opened packages must be used within 24 hours or if refrigerated within 3 days.

Storage conditions: Dry, atmospheric and well-ventilated warehouse or outdoors in external conditions.

### Product Information

Dietary information: Free from preservatives, flavourings, colorings or dyes.

Allergens information: Free from allergens according to ALBA list. No allergens are used on the same line or site.

GMO information: Varieties used are obtained through traditional breeding methods and are NOT genetically modified



### TOMATO PASTE 28-30 CB

Property	Specification limits
pH	≤ 4.7
Titratable acidity	≤ 3%
Brix of final product	28-30%
Color	≥ 2.10
Consistency	6-12 cm



### TOMATO PASTE 36-38 CB

Property	Specification limits
pH	≤ 4.7
Titratable acidity	≤ 3%
Brix of final product	36-38%
Color	≥ 2.10
Consistency	6-12 cm



### PEPPER PASTE 22-24 HB

Property	Specification limits
pH	< 5.30
Titratable acidity	0.7 -1.2 %
Brix of final product	22-24%
Color	> 1.9
Consistency	6-12 cm



### APPLE PASTE 30-32

Property	Specification limits
pH	3.20 - 4.00
Titratable acidity	< 3%
Brix of final product	30-32%
Color	Pale yellow and yellow
Consistency	6-15 cm



**[www.balkanag.com](http://www.balkanag.com)**

**[www.facebook.com/Balkanagriculture](https://www.facebook.com/Balkanagriculture)**

**Factory for Processing of Fruits and Vegetables  
69 Bolnichna Str., Pazardzhik 4400, Bulgaria**