



**NATURAL CONCENTRATE
FOR YOUR MANUFACTURE**



Balkan *Quality foods*



ABOUT US

Balkan Agricultural is Bulgaria's leading tomato processing company, dedicated to quality, sustainability, and innovation. Based in the fertile region of Pazardzhik, we combine advanced technology with responsible practices to produce natural, additive-free concentrates trusted by partners worldwide.

From sourcing to production, every step reflects our commitment to excellence, food safety, and long-term environmental care. With state-of-the-art equipment, certified quality systems, and a focus on continuous improvement, we deliver solutions that meet the highest international standards.



NURSING



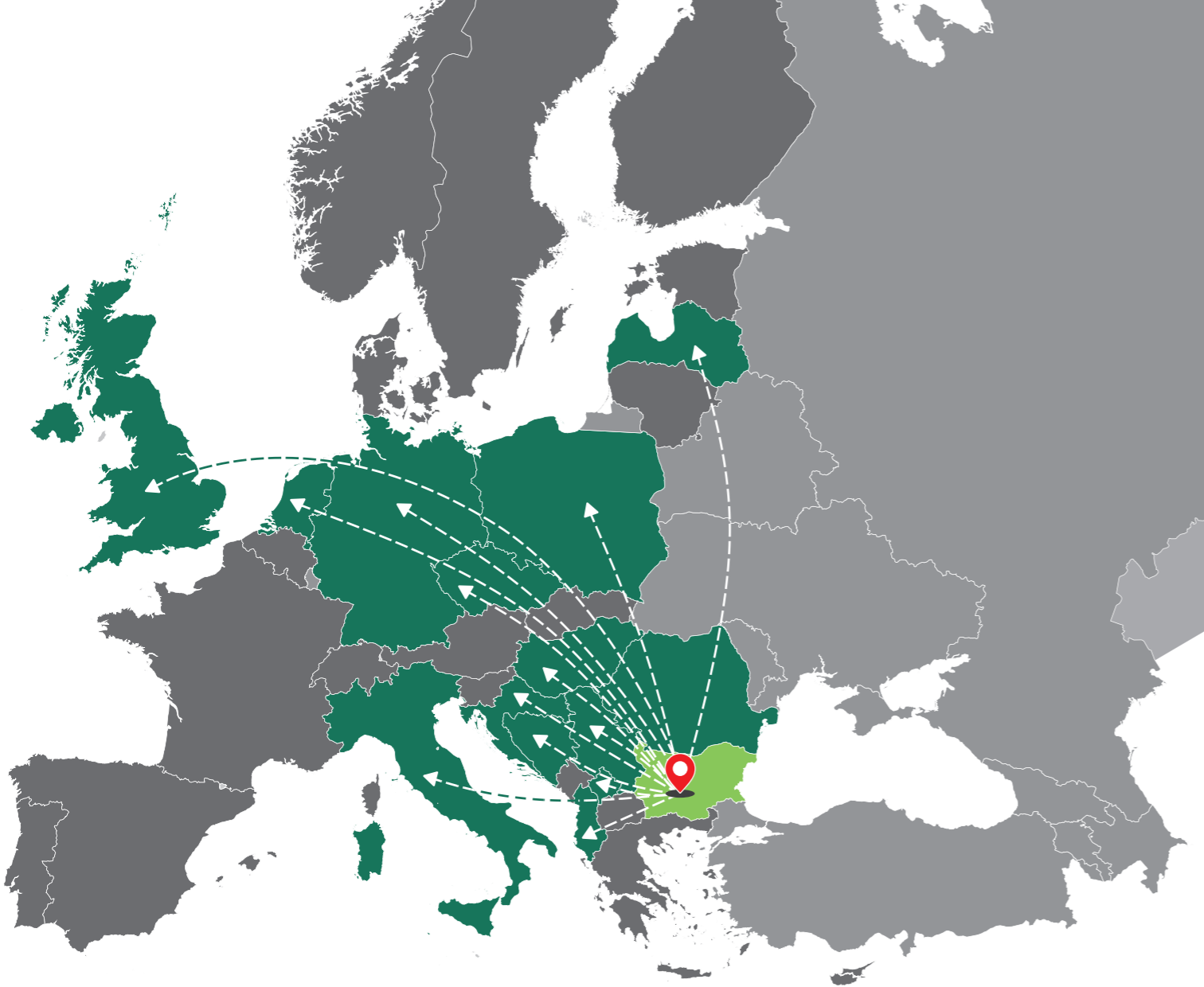
HARVESTING



PROCESSING



SUPPLYING



LOCATION

Factory Address:

69 Bolnichna Str., Town of Pazardzhik 4400, Bulgaria



ICR International Certification



HALAL Certification BULGARIA



KOSHER Certification



FSSC 22000
FSSC Food Safety System Certification



ISO 14001:2015
Environment Management System



ISO 9001:2015
Quality Management System



ISO 45001:2018
Occupational Health & Safety Management System

CERTIFICATES

The company observes the latest innovations in the industry and pays close attention to environmental protection. The factory has implemented the **HACCP** system and holds certifications according to **ISO 9001:2015**, **ISO 14001:2015**, and **ISO 45001:2018**. It also holds a **HALAL** certificate, allowing it to trade its products in the Arab world. Moreover, the factory has a **KOSHER** certificate. Additionally, **FSSC 22000** is included in the factory's quality management system.



PACKAGING

The finished product is packaged in **200-liter** aseptic bags, placed in metal barrels 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 from **Catelli Food Technology**, 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

Sv01 - 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: on average, the system determines the percentage of waste (inerts, tomato defects, tomato illness) and the physical parameters such as Bx, pH, color, and lycopene.



SHELF LIFE – STORAGE

Shelf life: Twenty-four (24) months from the 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



TOMATO PASTE 28-30 HB

Property	Specification limits
pH	≤ 4.6
Titratable acidity	< 3.00 %
Brix of final product	28 - 30 %
Color	≥ 2.10
Consistency	3 - 6 cm



PASSATA 6-8 HB

Property	Specification limits
pH	≤ 4.7
Titratable acidity	0.6 - 1.3 %
Brix of final product	6 - 8 %
Color	1.90 - 2.30
Consistency	6-12 cm



PASSATA 8-10 HB

Property	Specification limits
pH	≤ 4.7
Titratable acidity	0.6 - 1.3 %
Brix of final product	8-10 %
Color	1.90 - 2.30
Consistency	3-12 cm



PASSATA 10-12 HB

Property	Specification limits
pH	≤ 4.7
Titratable acidity	0.6 - 1.3 %
Brix of final product	10 - 12 %
Color	1.90 - 2.30
Consistency	3 - 12 cm



PASSATA 12-14 HB

Property	Specification limits
pH	4.10 - 4.70
Titratable acidity	0.5 - 0.9 %
Brix of final product	12 - 14 %
Color	1.80 - 1.90
Consistency	2 - 4 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



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