



The process of production in Dorta tomato paste company, is carried out under the supervision of the company quality control officials with strict health control policies, while home-made tomato pastes available in the market are low-quality products containing skin and seeds with low concentration levels. Home-made tomato pastes will taste sour taste after a while.

In Dorta, tomato pastes go through pasteurization tunnels for the removal of contaminants and provision of a completely hygienic product for the customers. Since all the standards are observed with strict quality control measures, as well as the use of high-tech equipment, Dorta tomato pastes have longer shelf-life compared to home-made tomato pastes. Dorta uses a combination of tomatoes from different regions, therefore, this company offers tomato pastes with a unique taste and color.



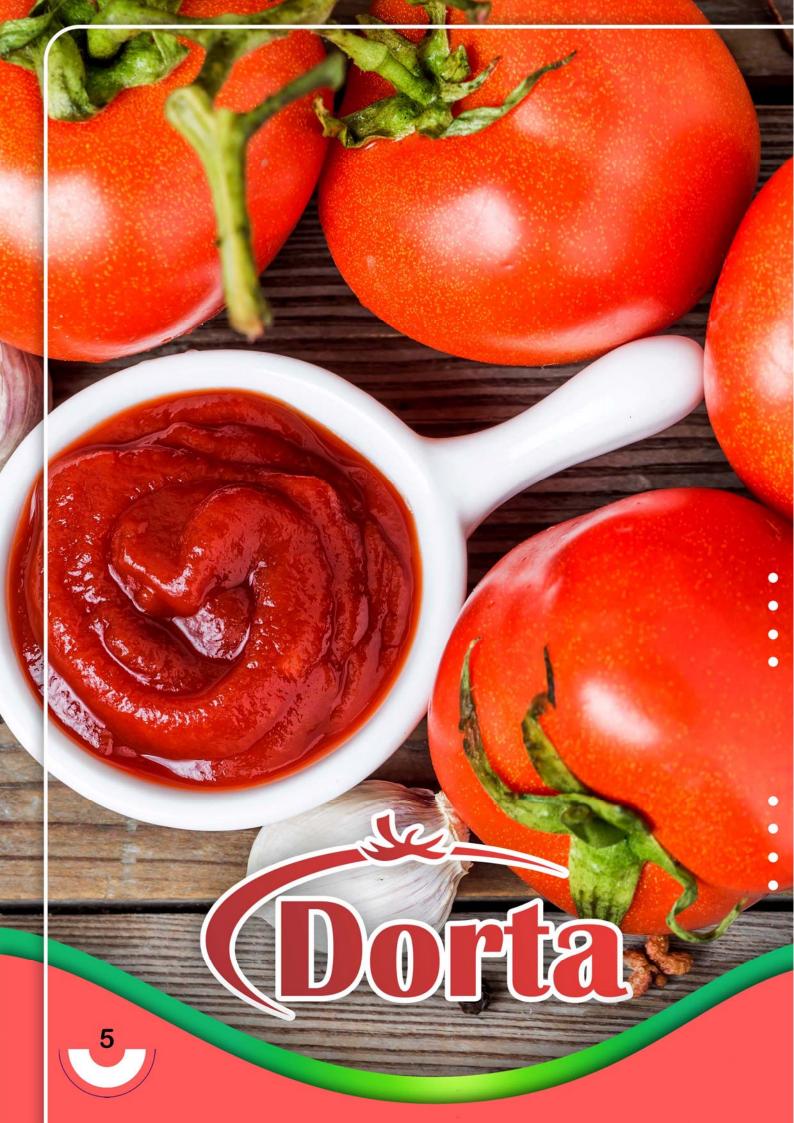


Dorta offers its products in various forms

The products are mainly packaged in aseptic method. This type of packaging increases the shelf-life of products in or out of the cool stores. Normally, tomato pastes in bulk must be refrigerated, however, for products with aseptic packaging there is no need for refrigeration.

- The aseptic process consists of three initial stages, all of which are performed using high-tech machinery in Dorta Company:
 - 1. Thermal sterilization of the products
 - 2. Sterilization of packaging
 - 3. Maintaining sterilization during packaging





Specification of aseptically-packaged products

- Weighing 220 kg to 230 kg
- Tomato paste made with 36%-38% brix
- No additives
- No salt
- No preservatives
- Thick texture





Aseptically-packaged Tomato paste is priced based on the amount of its brix, and items such as the quantity, time of purchase, domestic or international markets, etc. Aseptic tomato pastes are packaged in metal barrels weighing 220 to 230 kg.

For an easier and more efficient provision of products for local markets, dear customers can order other styles of packaging for their products, including glass jars, cans or packets.

Specifications of tomato paste in glass or can

- •Weighing 400 kg, 800 kg, 1000 kg, 2000 kg or more
- •18%, 20%, 23%, 25%, 27%, 29 % brix
- No salt
- No preservatives
- Thick texture
- No additives









