



TTN (TIANJIN) METAL IMPORT AND EXPORT CO.,LTD

— Professional Foodstuff Supplier!

VACUUM FRIED CHERRY TOMATO CHIPS

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What is Vacuum Fried Cherry Tomato Chips (VF cherry tomatoes chips)?

Vacuum fried cherry tomato chip (VF cherry tomato chips in short) is a kind of dried cherry tomato chips, keeps the original shape and color of fresh cherry tomato. As a kind of health chips, VF cherry tomato chips are more and more popular in global market.

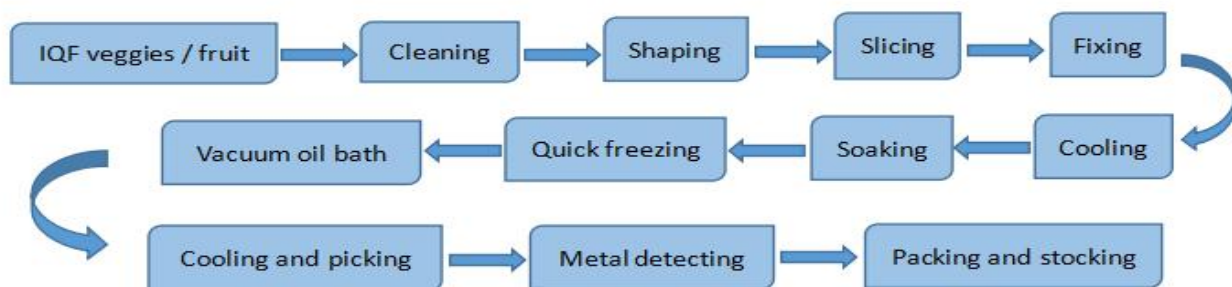
VF cherry tomatoes chips are made from well-chosen superior IQF or fresh cherry tomato, using vacuum frying technology, the IQF cherry tomato turned into natural delicious chips after the oil bath. This kind of chips is very light, moisture less than 5%, taste crispy, except oil and sugar, without any other additives, much more healthier, natural and safe.

At the first, VF cherry tomato chips are popular in Japan market, recent years, it is more and more popular in America, Australia, Mid-East and Europe. More and more people would like to choose this kind of chips for their leisure time.

VF cherry tomato chips are up to the mustard of HACCP. All the original and end product are test at any time to ensure the quantity and safety.



How Does Vacuum Fried Vegetables Made Out?



Our Factory



Pretreatment of CNC automatic production line



Automatic oil temperature control unit Semi-finished products chosen



Automatic barrel packing machine



Automatic bag packing machine



Quality controlling lab

VF Cherry Tomato Chips



VF cherry tomato Chips information

Product Name	VF Cherry Tomato Chips
Raw Material	IQF or fresh cherry tomato, Palmp oil or Rice bran oil Maltose syrup
Color	cherry tomato original color
Shape	Whole
Taste	Crispy
Moisture	≤5%

Package

Weight	4-10kgs/carton
Outer package	Carton
Inner package	Aluminium foil bag with nitrogen filled

Storage

Temperature	≤25°C
Moisture	≤50%
Shelf life	9 month in right condition

Microbiologicals properties

KOH (in terms of fat)	≤5.0 mg/g
Peroxide Value (in terms of fat)	≤0.25g/100g
Nitrite (in terms of NO ₂)	≤4.0mg/kg
Total Arsenic (in terms of As)	≤0.2 mg/kg
Lead (in terms of pb)	≤0.2 mg/kg
Coliforms	≤30 MPN/100g
Salmonella	Absent
Staphylococcus aureus	Absent
HCH / DDT	≤0.1 mg/kg
Permethrin	≤2.0 mg/kg
Methamidophos	≤2.0 mg/kg
Fenitrothion	≤0.5 mg/kg
Dichlorvos	≤0.2 mg/kg
Patulin	≤50 Ug/kg

Why you need VF cherry tomato chips?

1. Made from IQF or fresh cherry tomatoes, except oil and sugar, without any other additives, much healthier.
2. All real cherry tomatoes, taste crispy, instead of other fat snacks, bring you health and fibrin, help you control your weight.
3. VF cherry tomato chips range is wide, can help you get more clients and market.
4. Shelf life long to 9 month, help you save money.
5. Moisture less than 5%, very light, less weight can make your packages very full.

Why Choose Us

Your best partner in market developing!!!

- 1) Who we are----TTN (Tianjin) Metal Import and Export Co.,Ltd
- 2) What we do----Focus on fruit and cherry tomato product more than 10 year, your best market analyst!!!
- 3) What we have----

European technology and machine / Best raw material controlling system / Strict industry standard

Professional team / Perfect service

Bring you perfect quality and help you take up most market shares!!!

- 4) What we believe----Professional team does professional thing brings you professional enjoyment, lift your worries!!!

- 5) Where are we----Tianjin China, nearby XINGANG PORT, save your delivery cost!!!

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