

**Order of the Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests No 1340-21 of 8 Shawal 1442 (20 May 2021) fixing the names and characteristics of preserved tomatoes.**

(OG No 7032 of 21/10/2021, Page 2054)

**The Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests,**

Having regard to Decree No. 2-20-422 on the quality and safety of vegetable preserves marketed, in particular, Article 3 thereof ;

Having regard to Decree No. 2-12-389 of 11 Joumada II 1434 (22 April 2013) laying down the conditions and detailed rules for labelling food products,

**Orders:**

**Article 1:** The purpose of this Order shall be to set out, in accordance with the provisions of Article 3 of the aforementioned Decree No. 2-20-422, the names and characteristics of the canned tomatoes defined in Article 2 below.

**Article 2:** The Canned tomatoes include :

- "**Tomato concentrate**": The product obtained by concentrating the liquid or the pulp, extracted from fresh, healthy and ripe tomatoes (*Lycopersicon esculentum* P.Mill), filtered or prepared in such a way that this product is rid of the skins and seeds as well as other hard parts or pieces of tomatoes. Its dry matter content (deducted salt) must be at least 28%;

- "**Tomato puree**": The product obtained by concentrating the liquid or the pulp, extracted from fresh, healthy and ripe tomatoes (*Lycopersicon esculentum* P.Mill), filtered or prepared in such a way that this product is freed from the skins and seeds as well as other hard parts or pieces of tomatoes. Its dry matter content (deducted salt) must be between a minimum of 7% and a maximum of 28%;

- "**Canned tomato**he product prepared from fresh, healthy and ripe tomatoes (*Lycopersicon esculentum* P.Mill), packaged with or without packing liquid and treated by heat before or after packaging in an airtight container.

**ARTICLE 3.** – Tomato concentrate and tomato puree must meet the physico-chemical characteristics set out in the appendix to this order.

The name of these products may be accompanied by the qualifiers "**Extra**" or "**Standard**".

**ARTICLE 4.** – Canned tomatoes are called "**Tomatoes**", "**Peeled tomatoes**" or "**Unpeeled tomatoes**".

They can be presented for marketing: **“Whole”** or **“Not Whole”**.

For non-whole tomatoes, the mode of presentation must be specified as follows:

- **“Diced”**: for tomatoes cut into cubes;
- **“Sliced”**: for tomatoes cut into slices of regular thickness perpendicular to the longitudinal axis;
- **“In quarters”**: for tomatoes cut in four;
- **“Crushed”** or **“in pieces”**: for crushed or crushed tomatoes.

**Article 5.** – For canned tomatoes:

- 1) the following packing media may be used:
  - Any liquid from ripe tomatoes, residual materials from the preparation of canned tomatoes or by diluting tomato concentrates;
  - Drinking water: only for unpeeled canned tomatoes.
- 2) the following ingredients may be added:
  - Spices, aromatic plants, natural extracts of these products and seasonings, with the exception of tomato flavourings;
  - Salt (sodium chloride) in accordance with the regulations in force;
  - Sugars, as defined by the regulations in force when acidifying agents are added.

**Article 6.** – Canned tomatoes must not:

- 1) Contain the peduncles and the calyxes of the tomatoes as well as, if necessary, the heart, or any other material other than that mentioned in article 5 above.
- 2) Exceeding the default limits given below:
  - Presence of skins: Maximum total surface area of 30 cm<sup>2</sup> per kg of total content for “peeled” and “whole” tomatoes;
  - Malformations: Maximum total surface area of 3.5 cm<sup>2</sup> per kg of total content.

**Article 7.** – The labeling of canned tomatoes shall be done in accordance with the provisions of the above-mentioned Decree No. 2-12-389 and also include, as the case may be, the following information:

- 1) For tomato concentrate and tomato puree: The percentage of dry matter;
- 2) For canned tomatoes:
  - **“Tomatoes”** followed by one of the following presentation methods: **“diced”**, **“sliced”**, **“quartered”** or **“crushed or in pieces”**;
  - **“Peeled tomatoes”** or **“whole peeled tomatoes”** if the skin has been removed;
  - **“Unpeeled tomatoes”** if the skin has not been removed;
  - **“Flavoured with...”** if an ingredient mentioned in article 5 above has been added and modifies the characteristic flavor of the product;
  - The added sugar content.

**Article 8.** – This order shall take effect from the date of its publication in the Official Gazette.

However, the operators concerned shall have a period of nine (9) months from the said date of publication to comply with the provisions of this order.

**Article 9.** - This Order shall be published in the Official Gazette.

**Rabat, 8 Shawal 1442 (20 May 2021)**

**The Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests, Aziz AKHANNOUCH**

## Annex

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### Physico-chemical characteristics of tomato concentrate and tomato puree

Physico-chemical characteristics	Quality	
	Standard	Extra
Minimum content of total sugar (expressed as invert sugar p.100 of dry residue (salt deducted))	45	50
Maximum total acidity (expressed as hydrated citric acid) p.100 dry residue (deducted salt)	10	8
Maximum volatile acidity (expressed as acetic acid) p.100 of bran residue (salt deducted)	1	0,5
Maximum content of mineral impurity insoluble in water p.100 of dry residue (salt deducted)	0,1	0,05
Maximum content of copper p.100 of dry residue (salt deducted)	-	0,01
Total chlorines	Max 1,4%	Max 1,4%
pH	< 4,5	< 4,5
Sodium chloride (salt)	≤ 5%	≤ 5%
Color: Colorimeter method (color-flex – teste)	Min. 1,8	Min. 2,1