

**SRI LANKA STANDARD 260 : 2008**  
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**SPECIFICATION FOR**  
**TOMATO SAUCE**  
**(Second Revision)**

**SRI LANKA STANDARDS INSTITUTION**

**Sri Lanka Standard  
SPECIFICATION FOR TOMATO SAUCE  
(Second Revision)**

**SLS 260 : 2008  
(Attached AMD 494 and AMD 569)**

**Gr. 8**

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**Sri Lanka Standard**  
**SPECIFICATION FOR TOMATO SAUCE**  
**(SECOND REVISION)**

**FOREWORD**

This Sri Lanka Standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2008-07-29.

Tomato sauce, also known as “ketchup”, “catsup” or “catchup”, is a popular table sauce and occupies an important place among processed tomato products. In view of the popular demand for this product, there is scope for its sophistication by substitution by cheaper raw materials, a practice which should be discouraged. Therefore, in order to ensure the quality of the product and also to build up an increasing demand for it, it is necessary to have strict quality control based on specifications.

This specification was first published in 1974 and revised in 1989. Taking into consideration the new developments made in the industry, a revision of this specification was considered necessary. In this second revision, technological advances made in the processing of tomato sauce have been given due consideration.

This specification is subject to the restrictions imposed under the Food Act No.26 of 1980 and the regulations framed thereunder, wherever applicable.

For the purpose of deciding whether a particular requirement of this specification is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with **CS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in this specification.

In the revision of this specification, the valuable assistance derived from the following publications is gratefully acknowledged.

MS 531: 2001- Malaysian Standard Specification for Tomato sauce ( Second Revision)

SS 238:1980 - Singapore Standard Specification for Tomato ketchup

IS 3882: 2001 (Reaffirmed) - Indian Standard Specification for Tomato ketchup

## 1 SCOPE

**1.1** This specification prescribes the requirements and methods of sampling and testing for tomato sauce.

**1.2** Tomato sauce is also known as tomato ketchup or tomato catsup or catchup.

## 2 REFERENCES

SLS	79	Edible common salt
CS	102	Presentation of numerical values
SLS	143	Code of practice for food hygiene
SLS	168	Coconut vinegar
SLS	191	White Sugar
SLS	209	Code of hygienic practice for the manufacture of fruit and vegetable products (processed)
SLS	347	Determination of titratable acidity in fruit & vegetable products
SLS	428	Random sampling methods
SLS	467	Code of practice for labelling of prepackaged foods
SLS	614	Potable water
SLS	625	Artificial vinegar
SLS	1228	Fresh tomatoes
SLS	1332	Methods of test for fruit and vegetable products

## 3 DEFINITIONS

For the purpose of this specification, the following definitions shall apply:

**3.1 tomato juice:** Liquid extracted from wholesome, ripe, red tomatoes (*Lycopersicon esculentum* L.) with a substantial portion of the pulp obtained with or without the application of heat. The liquid is neither concentrated nor diluted.

**3.2 tomato sauce/ketchup/catsup/catchup:** Product containing not less than 6 per cent (m/m) of tomato solids, prepared from strained tomato juice from fresh tomatoes, tomato purée or tomato paste with sugar, salt, spices and vinegar with or without other optional ingredients. It shall not contain any other fruit or vegetable.

**3.3 tomato purée:** Tomato concentrate that contains not less than 8 per cent (m/m), but less than 24 per cent (m/m), of natural tomato solids.

**3.4 tomato paste:** Tomato concentrate that contains 24 per cent (m/m) or more of natural tomato solids.