



TENGO FOOD INDUSTRIES _____



Tomato paste factory

Kermanshah, Iran

About TENGGO

The TENGGO factory employs a rigorous selection process for their tomato paste production, utilizing origin-based tomatoes from the fertile soils of Kermanshah and the southern region of Iran. These areas are renowned for producing the highest quality tomatoes, which are then utilized to manufacture a range of tomato paste varieties.



Variaty of our products



TENGO is a fully automated manufacturing facility that is equipped with advanced Italian aseptic machinery capable of producing ten thousand of units of aseptic paste annually. The company prides itself on its flexibility and responsiveness to customer needs, and as such, it operates on a demand-driven model. Over recent years, TENGO has demonstrated an unwavering commitment to producing high-quality aseptic paste that conforms to universally accepted standards of quality.



220 kilograms Aseptic

TENGO produces aseptic pastes in 220-kilogram packaging with a range of distinct features.

- Brix: 36-38%
- Colour: Mostly above 2.1 (A/B)
- Viscosity: 6-7.5 (B.W)
- Ph < 4.3
- Howard < 44



Shipping

TENGO collaborates with customers from various countries including Europe, Russia, and countries in the Persian Gulf region. Our analysis and data sheets are customized as per the requirements of our clients and our products adhere to the EU standards. Additionally, the packaging is as per the specific requests of the customer.

Tomato Paste

TENGO`S second product comprises tomato paste, which is available in two packaging sizes, 800 grams and 400 grams. It is noteworthy that these tomato pastes can be branded either under the name of TENGO or other companies.



Contact Us

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