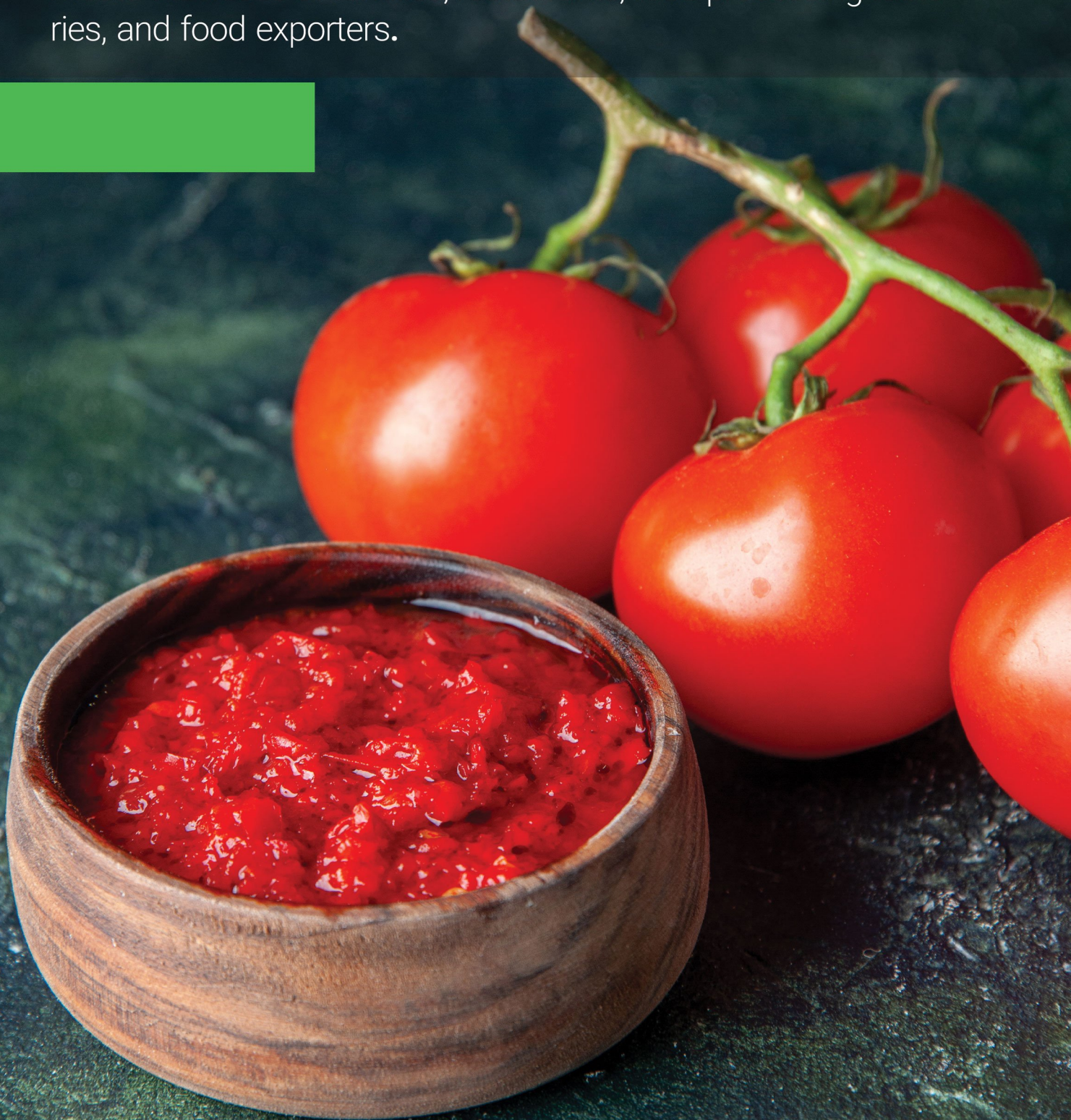




About Us

Mah, a specialized producer of tomato paste, has entered the food industry with a focus on quality, health, and consumer satisfaction. Relying on advanced technologies and premium raw materials, the company delivers a product that not only preserves the natural taste of tomatoes at its peak but also fully complies with international health and quality standards. Our goal is to offer an authentic, healthy, and reliable product that meets the needs of families, restaurants, food processing factories, and food exporters.





Tomato Paste Production Process

The production process of our tomato paste begins with the careful selection of the freshest, ripest tomatoes, harvested from contracted farms under the direct supervision of our agricultural experts. After swift transportation to the factory, the tomatoes are washed using fully automated equipment and processed through steps including chopping, initial cooking, vacuum concentration, and packaging to produce pure and thick tomato paste.



Tomato Paste: Variety in Types and Packaging

Tomato paste is one of the essential cooking condiments across various cultures. It is available in different types and packaging options to meet diverse consumer needs. Here, we review the types of tomato paste based on product features and packaging:

Thick Tomato Paste (High Brix)

This type of paste is produced with a Brix level between 27 and 30, meaning it has a high concentration of soluble solids. It is mostly used in industrial or restaurant packaging.

Advantages:

- High concentration leading to less consumption per serving.
- Darker color and stronger flavor.
- Longer shelf life with proper packaging.

Applications:

- Sauce production.
- Dishes rich in tomato paste like pasta, gheimh stew, and lasagna.
- Food industries like canning and sauce factories.



Semi-Concentrated Tomato Paste (Medium Brix)

This type of paste is produced with a Brix level of about 24 to 27, making it suitable for general market consumption.

Advantages:

- Balance between thickness and liquidity.
- Milder flavor.
- Easier cooking in meals.

Applications:

- Daily household consumption.
- 400g or 800g packaging.
- Usable for most Iranian dishes.



Light Tomato Paste (Low Brix or Diluted Paste)

Tomato paste with a Brix level of 18 to 22, usually offered in larger packages.

Advantages:

- Lower price.
- Suitable for heavy usage over a short period.
- Can be mixed with thick paste to adjust flavor and color.

Applications:

- Industrial or large kitchens.
- Mixing in base sauces.
- Use in dishes requiring a lot of paste but not strong coloring.

Homemade Tomato Paste

Produced by families or small workshops and often free of chemical preservatives. It varies widely in color, flavor, and concentration depending on the type of tomato and cooking method.

Features:

- More natural taste.
- Brighter color.
- Requires storage in refrigerator or freezer.

Organic Tomato Paste

Produced using tomatoes grown without pesticides or chemical fertilizers, and no additives or preservatives are used during production.

Advantages:

- Healthier and more natural.
- Suitable for special diets.
- Attractive to export markets and niche consumers.

Salt-Free or Low-Salt Tomato Paste

Specially designed for people on low-sodium diets or those with high blood pressure.

Features:

- More natural tomato taste.
- Shorter shelf life due to the absence of salt.
- Requires more precise storage.





MAH


A photograph of a light blue ceramic bowl filled with bright red cherry tomatoes. The bowl sits on a light-colored wooden cutting board. A vibrant red cloth is draped around the base of the board. In the background, more tomatoes are visible, some resting on a white surface. A semi-transparent grey box with text is overlaid on the upper left, and a solid yellow rectangle is on the right side.

Tomato Paste with Special Additives (Spiced or Garlic-Flavored)

Some brands produce tomato paste containing spices, garlic powder, or onion powder to make food seasoning faster and easier.

Applications:

- Quick preparation of pasta or instant meals.
- Suitable for busy lifestyles.

A wooden bowl filled with red tomato paste, with several whole tomatoes in the background.

Various Packaging Types of Tomato Paste

Tomato paste packaging plays a significant role in preserving its quality and ease of use. There are various types of packaging for this product as follows:

Metal Cans

One of the most common types, resistant to light and air.

Glass Packaging

Allows viewing of color and thickness, suitable for household use.

Pouch or Aseptic Packaging

Lightweight and portable, suitable for export and industrial use.

Small Sachets

Designed for single use, travel, or picnics.

Drums or Industrial Packaging

For large-scale consumption in restaurants and factories.

Future Vision

Mah's vision is to become the leading tomato paste brand in Iran and the region. We believe that by consistently maintaining quality, expanding export markets, innovating in tomato-derived products, and enhancing after-sales services, we can achieve sustainable customer satisfaction. Future plans include developing processing lines for tomato puree, tomato sauce, and tomato powder, along with investments in advanced drying technologies, smart packaging, and production data analytics.





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