



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION - DICED TOMATOES IN JUICE

I. PRODUCT DESCRIPTION

Red, ripe tomatoes are washed, sorted, peeled, and diced. The tomatoes are then aseptically processed. The processed tomatoes in juice are filled into an aseptic bag. The diced tomatoes in juice shall be processed in accordance with good manufacturing practices. The product shall conform in every respect to the provisions set forth under the Federal Food, Drug and Cosmetic Act, and shall meet the standards established by the California Department of Food and Agriculture unless otherwise specified below.

II. PRODUCT SPECIFICATIONS

A. Chemical and Physical Specification (at time of pack)

Measure	With Calcium	Without Calcium	Description
Flavor and Odor:	+ (1)	+ (1)	(1) Typical tomato flavor & aroma; no off flavors.
Color:	+ (2)	+ (2)	(2) Typical red for canned tomatoes; no vivid green.
pH:	4.00 ± 0.40	4.00 ± 0.40	
Character:	+ (3)	As found	(3) Firm, good definition.
Defects:	Grade C or better	As found	
Drained Weight:	63% or better	As found	
Calcium:	200 – 1400ppm	As found	
Total Acid:	0.30% – 0.65% (4)	0.30% – 0.65% (4)	(4) Based on citric acid titration.
Cut Size & Product Code:	$\frac{1}{2}x\frac{1}{2}x\frac{1}{2}=444J$ (5) $\frac{3}{4}x\frac{3}{4}x\frac{3}{4}=666J$ (5) $\frac{3}{8}x\frac{1}{2}x\frac{3}{8}=343J$ (5)	$\frac{1}{2}x\frac{1}{2}x\frac{1}{2}=444JNC$ (5) $\frac{3}{4}x\frac{3}{4}x\frac{3}{4}=666JNC$ (5) $\frac{3}{8}x\frac{1}{2}x\frac{3}{8}=343JNC$ (5)	(5) Cut size as per customer requirements.

B. Microbiological Specification

Meets CFR Title 21 requirements for commercial sterility.

C. Microanalytical Specification

Howard Mold Count ≤ 12 %

D. Storage

The product is to be kept from freezing and not stored at temperatures above 110° F.

E. Manufacturing Locations

Santa Nella
12045 S. Ingomar Grade Road
Los Banos, California 93635

Effective: January 1, 2016
Supersedes: January 1, 2015

