

Green Tomato Products

The savory taste of innovation!

Green tomatoes have a mild and gentle flavor profile, similar to that of a tomatillo. Yet offer a cost-effective solution. Develop new products or blend with your tomatillo based products to add texture and particulates. Green tomatoes take on any flavor profile you have, so blend away!

Looking for ideas? Consult with our R&D team. We've done the research!



DICED IN JUICE

Green tomatoes are washed, sorted, then diced.



CRUSHED

Green tomatoes are washed, sorted, then crushed.



FIRE ROASTED CRUSHED

Green tomatoes are washed, sorted, and fire roasted. The fire roasted tomato is then crushed.

Suggested uses:

Salsa Verde, Enchilada Sauce, Pasta & Marinara Sauce, Marinades, Soup, Jam, Relish, Ketchup







Product Specifications and Packaging

The green tomatoes and juice are aseptically processed and filled into an aseptic bag. All green tomatoes products shall be processed in accordance with good manufacturing practices. The products 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.

Packaging: 55-Gal Drums

Ask us about: 300-Gal Bins #10 Pouch and Can

Chemical and Physical Specification (at time of pack)

Ingredient Statement

Meets CFR Title 21 requirements for commercial sterility.



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

DICED TOMATOES IN JUICE

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off flavor.
pH:	4.00 ± 0.40	
Color:	+	Typical for green tomatoes.
Brix:	4.00 <u>+</u> 1.50° Brix	
Drain Weight:	Target 55%; 45% minimum	Using #8 screen
Cut Size & Product Code:	3/8 x 1/2 x 3/8 = F343JG	55-Gal Drum

CRUSHED TOMATOES

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off flavors.
pH:	4.00 <u>+</u> 0.40	
Color:	+	Typical for crushed green tomatoes.
Boswick:	As found	
Brix:	4.50 <u>+</u> 1.50° Brix	
Product Code:	F250JG	55-Gal Drum

FIRE ROASTED CRUSHED TOMATOES

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off flavors.
pH:	4.00 <u>+</u> 0.40	
Color:	+	Typical for crushed green tomatoes with charred skin.
Boswick:	As found	
Brix:	4.50 <u>+</u> 1.50 °Brix	
Product Code:	F250JFRG	55-Gal Drum