

# **Tomato Puree - Hot Break**

Effective: 01/01/2024 Supersedes: 01/01/2023

#### PRODUCT DESCRIPTION

Tomato puree produced at The Morning Star Packing Company shall be processed in accordance with Good Manufacturing Practices. The raw material shall conform in every respect to the provisions set forth under the Federal Food, Drug and Cosmetic Act, and meet the standards established by the California Department of Food and Agriculture.

**INGREDIENTS** 

ORIGIN

**STORAGE** 

100% Tomatoes

Grown and manufactured

The product is to be kept from freezing.

in the USA.

Do not store at temperatures above 110° F.

### CHEMICAL AND PHYSICAL SPECIFICATION (at time of pack)

Measure	Specification	Description
NTSS:	16.0 ± 1.0	NTSS = Natural Tomato Soluble Solids
Bostwick:	≤ 4.5 cm	Measured without dilution for 30 seconds at 20.0°C.
pH:	4.30 ± 0.30	
Color (USDA Score):	Minimum 45.00	Measured without dilution using C2 illuminant.
Howard Mold Count:	≤ 40 %	Measured at 8.5° brix.
Meets CFR Title 21 requirements for commercial sterility.		

## MORNING STAR PASTE FINISH STANDARDS OF IDENTITY



Fine Finish (FF)
Comparable to .027–.045
Smoothest texture, no seeds, almost no pulp.



Medium Finish (MF)
Comparable to .033–.060
Some flecks of peel and no seeds.

#### **TARGET FILL WEIGHT**

55-Gal Fiber Drum Weight: 300-Gal Wood Bin Weight: NET 495 ± 20 (lbs) NET 2,750 ± 30 (lbs)

# **CALIFORNIA MANUFACTURING LOCATIONS**

Santa Nella



LOT CODE INTERPRETATION



Pack Year (19) | Fill Month (07) | Fill Day (29)
Plant (SN) | Flash Cooler (A, B or C)
Filler (A-H) | Sequential Container Number (0928)
Container Type (B) or (B/D) = Wood/Plastic Bin;
F/M/P = Fiber/Metal/Plastic Drum)