



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION - DICED TOMATOES IN PUREE

I. PRODUCT DESCRIPTION

Red, ripe tomatoes are washed, sorted, peeled, and diced. The tomatoes are then aseptically processed. The processed tomatoes in puree are filled into an aseptic bag. The diced tomatoes in puree 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 Salt | Without Salt | Description |
|--------------------------|--|--|--|
| Flavor and Odor: | + | + | Typical tomato flavor and aroma. No off flavors. |
| Brix: | 9.0 ± 1.0°Bx | 9.0 ± 1.0°Bx | |
| Bostwick: | ≤ 4.5 cm | ≤ 4.5 cm | Measured without dilution; 30 sec. at 20.0°C. |
| Color: | USDA Grade A | USDA Grade A | Measured without dilution using C2 Illuminant. |
| pH: | 4.00 ± 0.40 | 4.00 ± 0.40 | |
| Rinse Drain Weight: | 20% – 40% | 20% – 40% | Using #8 Screen. |
| Salt: | 4.0% - 9.0% | As found | As found or to meet customer specification. |
| Total Acid: | As found | As found | Based on citric acid titration. Varies to ctrl pH. |
| Cut Size & Product Code: | $\frac{3}{8} \times \frac{1}{2} \times \frac{3}{8} =$ 343PS | $\frac{3}{8} \times \frac{1}{2} \times \frac{3}{8} =$ 343PN | Per customer requirements. |

B. Microbiological Specification

Meets CFR Title 21 requirements for commercial sterility.

C. Microanalytical Specification

Howard Mold Count: ≤ 20 %

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, 2020
Supersedes: January 1, 2019

