



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION – FIRE ROASTED DICED TOMATOES IN JUICE

I. PRODUCT DESCRIPTION

Red, ripe tomatoes are washed, sorted, fire roasted, and diced. Tomato juice may be infused with smoke or left un-smoked (per customer requirements). The roasted tomatoes and juice are then aseptically processed and filled into an aseptic bag. The fire roasted diced tomatoes 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 Smoke Jce	Without Smoke Jce	Description
Flavor and Odor:	+	+	Fire roasted tomato flavor and aroma.
pH:	4.00 ± 0.40	4.00 ± 0.40	
Character:	Good definition	Good definition	
Defects:	Max. 1 stem	Max. 1 stem	Per three pound sample (3 lbs).
Drained Weight:	45% or better	45% or better	
Calcium:	200 – 1400 ppm	200 – 1400 ppm	Lot average.
Total Acid:	0.30% – 0.70%	0.30% – 0.70%	Based on citric acid titration.
Salt:	0.50% – 0.90%	0.50% – 0.90%	
Cut Size & Product Code:	1/2x1/2x1/2=444JFR 3/4x3/4x3/4=666JFR 1x1/2x3/4=888JFR 3/8x1/2x3/8=343JFR	1/2x1/2x1/2=444JFRN 3/4x3/4x3/4=666JFRN 3/8x1/2x3/8=343JFRN	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, 2020
Supersedes: January 1, 2019

