



Peeled Strip Cut Tomatoes In Puree (660P)

Effective: 01/01/2023
Supersedes: 01/01/2022

PRODUCT DESCRIPTION

Peeled strip cut tomatoes are added to tomato puree and aseptically processed. The product is then filled into an aseptic bag. The diced tomatoes in puree are processed in accordance with the Good Manufacturing Practices. The product conforms to the provisions set forth under the Federal Food, Drug and Cosmetic Act, and meets the standards established by the California Department of Food and Agriculture unless otherwise specified below.

INGREDIENTS

Tomato Strips, Tomato Puree,
Salt

ORIGIN

Grown and manufactured
in the USA.

STORAGE

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

CHEMICAL AND PHYSICAL SPECIFICATION (at time of pack)

| Measure | Specification | Description |
|--|---------------|---|
| Flavor and Odor: | + | Typical tomato flavor & aroma; no off flavors. |
| Brix: | 9.0 ± 2.0° | |
| Bostwick: | 7.0 cm max | Measured without dilution for 30 seconds at 20.0°C. |
| Color (USDA Score): | Grade A | Measured without dilution using C2 Illuminant. |
| pH: | 4.00 ± 0.40 | |
| Rinsed Drained Weight: | 35% ± 10% | Using #8 screen. |
| Salt: | 0.4 – 0.9% | As found or to meet customer specification. |
| Cut Size(in.) and Product Code: | ¾x¾ = 660P | Given large cut size, dice pieces will vary. |
| Howard Mold Count: | ≤ 20 % | |
| Meets CFR Title 21 requirements for commercial sterility. | | |

TARGET FILL WEIGHT

55-Gal Fiber Drum Weight: 300-Gal Wood Bin Weight:
NET 470 ± 20 (lbs) NET 2,620 ± 30 (lbs)

CALIFORNIA MANUFACTURING LOCATIONS

Santa Nella

LOT CODE INTERPRETATION



190729LBAA0928B

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)

