



Fire Roasted Tomatoes



Take your recipes to a whole new level!

To create our truly natural and authentic fire roasted flavor, we roast our tomatoes over an open flame and infuse the juice with smoke from wood chips.

- Proprietary Technology -



FIRE ROASTED DICED

Red, ripe tomatoes are washed, sorted, fire roasted, and diced. A savory tomato juice which has been smoked using wood chips may be added or left un-smoked (per customer requirements).



HEAVY FIRE ROASTED CRUSHED

Red, ripe tomatoes are washed, sorted, and fire roasted to a dark color. The fire roasted tomato is then crushed. (No juice added.)



FIRE ROASTED CRUSHED

Green tomatoes are washed, sorted, and fire roasted. The fire roasted tomato is then crushed. (No juice added.)

Suggested uses:

Salsa, Pizza Sauce, Enchilada Sauce, Pasta Sauce, BBQ Sauce, Marinades, Soup, Ketchup



Product Specifications and Packaging

The roasted tomatoes and juice are aseptically processed and filled into an aseptic bag. All fire roasted tomato 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.



FIRE ROASTED DICED TOMATOES

Measure	With Smoke Juice	Without Smoke Juice	Description
Flavor and Aroma:	+	+	Fire roasted tomato flavor and aroma.
pH:	4.00 ± 0.40	4.00 ± 0.40	
Character:	Good Definition	Good Definition	
Drained Weight:	45% or better	45% or better	Using #8 screen.
Salt:	0.40% - 0.90%	0.40% - 0.90%	
Cut Size & Product Code:	1/2 x 1/2 x 1/2 = 444JFR 3/4 x 3/4 x 3/4 = 666JFR 1 x 7/8 x 3/4 = 888JFR 3/8 x 1/2 x 3/8 = 343JFR	1/2 x 1/2 x 1/2 = 444JFN 3/4 x 3/4 x 3/4 = 666JFN 3/8 x 1/2 x 3/8 = 343JFN	Cut size as per customer requirements.

HEAVY FIRE ROASTED CRUSHED TOMATOES

Measure	Specification	Description
Flavor and Aroma:	+	Typical heavy fire roasted tomato flavor and aroma. No off-flavors.
Brix:	5.5 ± 1.5°	
Boswick:	14.0 cm max	Measured for 30 seconds at 20° C
Color:	+	Dark reddish/brown color with charred skin.
pH:	3.95 ± 0.35	
Drained Weight:	35% ± 10%	Using #8 screen.
Salt:	.50% max	
Cut Size	Milled Tomato	
Product Code:	250JFRH	

GREEN - FIRE ROASTED CRUSHED TOMATOES

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off-flavors.
Brix:	4.5 ± 1.5°	
Boswick:	14.0 cm max	Measured for 30 seconds at 20° C
Color:	+	Typical for crushed green tomatoes with charred skin.
pH:	4.00 ± 0.40	
Drained Weight:	35% ± 10%	Using #8 screen.
Product Code:	250JFRG	