



Green Tomato Products

The savory taste of innovation!

Green tomatoes have a mild and gentle flavor profile, similar to that of a tomatillo. Yet offer a cost-effective solution. Develop new products or blend with your tomatillo based products to add texture and particulates. Green tomatoes take on any flavor profile you have, so blend away!

Looking for ideas? Consult with our R&D team. We've done the research!



DICED IN JUICE

Green tomatoes are washed, sorted, then diced.



CRUSHED

Green tomatoes are washed, sorted, then crushed.



FIRE ROASTED CRUSHED

Green tomatoes are washed, sorted, and fire roasted. The fire roasted tomato is then crushed.

Suggested uses:

Salsa Verde, Enchilada Sauce, Pasta & Marinara Sauce, Marinades, Soup, Jam, Relish, Ketchup



Product Specifications and Packaging

The green tomatoes and juice are aseptically processed and filled into an aseptic bag. All green tomatoes 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.



DICED TOMATOES IN JUICE

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off-flavors.
Brix:	4.00 ± 1.50°	
Color:	+	Typical for green tomatoes.
pH:	4.00 ± 0.40	
Drain Weight:	Target 55%; Minimum 45%	Using #8 screen.
Cut Size & Product Code:	3/8 x 1/2 x 3/8 = 343JG	

CRUSHED TOMATOES

Measure	Specification	Description
Flavor and Aroma:	+	Typical green tomato flavor and aroma. No off-flavors.
Brix:	4.50 ± 1.50°	
Color:	+	Typical for crushed green tomatoes.
pH:	4.00 ± 0.40	
Drain Weight:	Target 55%; Minimum 25%	Using #8 screen.
Cut Size & Product Code:	Milled Tomato - 343JG	

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.
Cut Size & Product Code:	Milled Tomato - 250JFRG	