

CRUSHED TOMATOES IN PUREE

Nutrition
Facts
Ground Peeled
Tomatoes in Puree

Servings per 2.5 Container **Serving Size**

r 2.5 Container re 13 1/4 Cup (61g)

Amount per Serving		
Calories		<u> 20</u>
	<u>Wt</u>	<u>%DV</u> 1
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	<u>0g</u>	
Cholesterol	0mg	0%
Sodium	140mg	6%
Total Carbohydrates	<u>4g</u>	2%
Dietary Fiber	<u>1g</u>	4%
Total Sugars	4g	
Includes Added Sugars	<u>0g</u>	0%
Protein	<u>1g</u>	
Vitamin D	0mcg	0%
Calcium	13mg	0%
Iron	1mg	0%
Potassium	186mg	4%
Vitamin A ²	22mcg	2%
Vitamin C ²	8mg	8%
Folate ²	8mcgDFE	2%

¹ % DV is based on a 2,000 calorie per day diet.

² Optional

ITEM CODE: DNP273 UPC: 70370 00132 12/28oz Cans per Case

PRODUCT DESCRIPTION

Crushed Tomatoes in Heavy Puree shall be prepared from mature, vine ripened tomatoes that have been washed, sorted, peeled and chopped. A rich puree made from fresh tomatoes is used as a packing medium and salt is added for flavor. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking. The finished item has an irregular appearance characterized by small pieces of peeled tomatoes.

INGREDIENT STATEMENT:

Tomatoes, Tomato Puree, Sea Salt, Citric Acid.

FINISHED PRODUCT REQUIREMENTS Net Weight: 28oz. can (1 lbs. 12 oz.) 794 g

Shipping Weight: 26 lbs. Cube: .5679 cu.ft.

Pallet Configuration: 10 x 10 = 100 case/pallet

% Salt: 0.60 - 0.80% target

pH: 4.1 to 4.3

Packaging: Packaged in hermetically sealed, non-BPA enamel-lined cans, twelve per case. Cans are coded for lot identification.

Storage: Ambient shipping and warehouse storage temperatures. Keep from freezing.

Shelf Life: 36 months

Origin: Product of USA

Revised: September 2021`