

DICED TOMATOES IN JUICE

Nutrition Diced Tomatoes Facts in Juice Servings per Container **Serving Size** 24 1/2 Cup (121g) **Amount per Serving** Calories Wt %DV¹ **Total Fat** 0g 0% Saturated Fat 0g 0% 0g Trans Fat Cholesterol 0mg 0% Sodium 380mg 17% **Total Carbohydrates** 5g 2% Dietary Fiber 4% 1g **Total Sugars** 3g Includes Added Sugars 0% 0g Protein 1g Vitamin D 0mcg 0% Calcium 2% 18mg 0% Iron 0mg Potassium 2% 93mg 2% Vitamin A2 12mcq Vitamin C2 20% 18mg Folate² 9mcgDFE 2% ¹ % DV is based on a 2,000 calorie per day diet. ² Optional

ITEM CODE: DNP000 UPC: 70370 00813

PACK: 6/#10 CANS PER CASE

PRODUCT DESCRIPTION

Vine ripened tomatoes are washed, sorted, and peeled prior to dicing to a one inch square. Salt, calcium chloride, and citric acid are combined with tomato juice then added as the topping medium. After the tomatoes are diced, excess seeds and juice are shaken loose and removed before filling into the can so typically diced tomatoes offer a superior drain weight of tomato flesh vs whole peeled tomatoes.

INGREDIENT STATEMENT:

Tomatoes, Tomato Juice, Salt, Calcium Chloride and Citric Acid.

FINISHED PRODUCT REQUIREMENTS

Net Weight: 102oz. (6 lbs. 6 oz.) 2.89 kg.

Shipping Weight: 45 lbs. Cube: .99 cu. ft.

Pallet Configuration: $8 \times 7 = 56$ cases/pallet Total

54 inches high

Dice Size: 1" x 1" x 1"

% Salt: 0.75% target

pH: 4.1 to 4.3

Processing: Processing and sanitation practices are in strict accordance with current Good Manufacturing Practices.

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

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

Shelf Life: 36 months from date of pack

Origin: Product of USA

Revise: September 1st, 2021