



# EXTRA HEAVY TOMATO PUREE

Nutrition Facts		Extra Heavy Tomato Puree	
Servings per Container		49	
<b>Serving Size</b>		<b>1/4 Cup (61g)</b>	
<b>Amount per Serving</b>			
<b>Calories</b>		<b>30</b>	
	<b>Wt</b>	<b>%DV<sup>1</sup></b>	
<b>Total Fat</b>	0g	0%	
Saturated Fat	0g	0%	
Trans Fat	0g		
<b>Cholesterol</b>	0mg	0%	
<b>Sodium</b>	20mg	1%	
<b>Total Carbohydrates</b>	7g	3%	
Dietary Fiber	2g	7%	
Total Sugars	4g		
Includes Added Sugars	0g	0%	
<b>Protein</b>	0g		
Vitamin D	0mcg	0%	
Calcium	13mg	2%	
Iron	1mg	6%	
Potassium	371mg	8%	
Vitamin A <sup>2</sup>	28mcg	4%	
Vitamin C <sup>2</sup>	8mg	8%	
Folate <sup>2</sup>	4mcgDFE	2%	

<sup>1</sup> % DV is based on a 2,000 calorie per day diet.

<sup>2</sup> Optional

ITEM CODE: DNP057

UPC: 70370 13001

PACK: 6/#10 CANS PER CASE

## PRODUCT DESCRIPTION

Extra Heavy Tomato Puree is made by washing, chopping and straining vine ripened tomatoes to a smooth finish then concentrating the juice to a specific gravity of 1.07 times the weight of water. Tomato puree is packed pursuant to the Food and Drug Administration Standard of Identity for Tomato Concentrates.

## INGREDIENT STATEMENT:

Tomatoes

## FINISHED PRODUCT REQUIREMENTS

Net Weight: 107 OZ (6 lbs. 11 oz.) 3.03 KG

Shipping Weight: 46 lbs. Cube: .99 sq. ft.

Pallet Configuration: 7 x 8 = 56 case/pallet Total 60 inches high

Soluble Solids: 15.0 % Brix Minimum

% Salt: 0.15 % natural salt

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 warehouse storage temperatures. Keep from freezing.

Shelf Life: 36 months from date of production

Origin: Product of USA

Revised September 1st, 2021