

ITEM CODE: DNP016B

UPC: 855615002129

PACK: 6/105 OZ BAGS PER CASE



## GROUND PEELED TOMATOES IN PUREE BAG IN BOX

Nutrition Facts		Ground Tomatoes in Puree	
Servings per Container		49	
Serving Size		1/4 Cup (61g)	
Amount per Serving			
<b>Calories</b>			<b>15</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>		180mg	8%
<b>Total Carbohydrates</b>		4g	1%
Dietary Fiber		1g	4%
Total Sugars		2g	
Includes Added Sugars		0g	0%
<b>Protein</b>		1g	
Vitamin D		0mcg	0%
Calcium		9mg	2%
Iron		1mg	6%
Potassium		207mg	4%
Vitamin A <sup>2</sup>		20mcg	2%
Vitamin C <sup>2</sup>		7mg	8%
Folate <sup>2</sup>		8mcgDFE	2%

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

### PRODUCT DESCRIPTION

Peeled Ground Tomatoes in Puree shall be prepared from mature, red varieties of round tomatoes that have been washed, sorted and peeled prior to grinding. Extra Heavy Tomato Puree is combined with the particulate to produce the desired texture. The containers are hermetically-sealed, cooked and cooled resulting in a commercially sterile product. This product has no Food and Drug Administration Standard of Identity.

### INGREDIENT STATEMENT:

Tomatoes, Tomato Puree, Salt, and Citric Acid.

### FINISHED PRODUCT REQUIREMENTS

Net Weight: 105 oz. Bag lbs. 9 oz. (3.01 kilos)

Shipping Weight: 43 lbs. per case

Bostwick: 4.0 cm. target at 68 °F (Ranch 3.5 to 5.0 cm.)

% Salt: 0.65%

Brix: 10.5% target, range 9.5 to 11.5%

pH: 4.1 to 4.3

Color: Minimum 49 points (Hunter)

Defects: Relatively free of dark specks and harmless extraneous material that only slightly detracts from its appearance.

Flavor/Odor: Distinctive of ripe, good quality tomatoes with no scorched, bitter or other off flavors.

Microanalytical: Mold maximum 40% positive fields by Howard Mold Count method. Meets Food and Drug Administration tolerances for fly eggs and worm and insect fragments.

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

Packaging: Packaged in hermetically-sealed, enamel-lined cans, six per case. Cans are coded for lot identification. No metal fasteners are used in case sealing.

Shelf Life: 36 months

Origin: USA