



INDUSTRIAL PRODUCT SPECIFICATION DICED TOMATOES

Diced Tomatoes in Juice
Containers

- 300 Gallon Aseptic Bag in Bin
- 55 Gallon Aseptic Bag in Drum

I. GENERAL

Diced tomatoes shall be processed from mature, whole red tomatoes that have been peeled and diced in accordance with the Good Manufacturing Practices. The raw material shall conform in every respect to the provision of the Federal Food, Drug and Cosmetic Act and any regulations promulgated thereunder.

II. PRODUCT REQUIREMENTS

Chemical and Physical Size

3/8", 1/2", 3/4 " & 1" Cube
(Per Customer Specifications)

Defects

Meet USDA Grade B Standards

pH

3.9 +/- .2

Total Acidity

.45% +/- .05

Calcium Chloride

600-900 ppm

Color

Typical Tomato Red with no vivid green

Texture

Per customer specifications

Drain Weight

Meet USDA Grade B Standards

Microbiological Bacteria

Commercially Sterile
0 per 10 grams

Mold Count (USDA-Howard Mold Count Procedure)

≤12%

Fly eggs, worms, insect fragments

Not to exceed USDA tolerance

Net Weight

- 55 Gallon Drum
- 300 Gallon Bin

475 lbs. +/- 5 lbs.
2600 lbs. +/- 15 lbs.

Cubic Volume

- 55 Gallon Drum
- 300 Gallon Bin

11.0 Cubic Feet
52.86 Cubic Feet

III. INGREDIENTS

Tomatoes, tomato juice, calcium chloride, and citric acid

Product shelf life is a minimum of 2 years (24 months) stored @ ambient temperature.