

# **SALSA READY TOMATOES**

## **STYLE DESCRIPTION**

Salsa base tomatoes shall be prepared from tomatoes that have been washed, hand sorted for quality and peeled. A rich tomato juice, sea salt and citric acid are added. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking. The finished item has the type character associated with that of properly processed tomatoes. Tomatoes are adequately firm, have a bright red color and are practically free from extraneous plan material and objectionable defects.

#### **INGREDIENT STATEMENT**

Tomatoes, tomato juice, sea salt, and naturally derived citric acid.

## FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg Drain Weight: 72 Oz. minimum Cut: Chopped Brix: 7.0 – 9.0 Bostwick: 5.0 – 7.0 % Salt: 0.75 – 1.0 % pH: 3.90 – 4.20 Flavor and Odor: Normal Howard Mold Count: Not to exceed FDA Defect Action Levels.

#### **GRADE ATTRIBUTES**

Color:	26 minimum
Defects:	26 minimum

# **NUTRITION FACTS**

Sala Base Tomatoes Serving Size 1/2 cup (121 grams) Servings per Container 24

Amount per Servin	ng	
Calories		25
	Wt. %	$\mathrm{DV}^1$
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	400 mg	17%
<b>Total Carbohydr</b>	ates 5 g	2 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Includes Added Su	igars 0g	0 %
Protein	1 g	
Vitamin D	0mcg	0 %
Calcium	0 mg	0 %
Iron	0 mg	0 %
Potassium	93 mg	2 %
Vitamin A <sup>2</sup>	12mcg	2 %
Vitamin C <sup>2</sup>	18 mg	20 %
Folate <sup>2</sup>	9mcgDI	FE 2 %
<sup>1</sup> % DV is based on a <sup>2</sup> <sup>2</sup> Optional	2,000 calorie p	er day diet