6-106-7TGP Effective: March 6, 2023 Supersedes: June 20, 2017 Rev.: March 6, 2023



GROUND PEELED TOMATOES IN PUREE

PRODUCT DESCRIPTION

Ground Peeled Tomatoes in Puree shall be prepared from tomatoes that have been washed, sorted for quality and peeled prior to grinding. A rich puree made from fresh tomatoes is combined with the particulate to produce the desire texture. Sea salt is added to enhance flavor. The product is hot filled to ensure commercial sterility then cooled prior to stacking.

The finished item has an irregular appearance characterized by small pieces of ground tomatoes in heavy puree. It has a bright color and is practically free from extraneous plant material and objectionable defects.

INGREDIENTS STATEMENT

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

FINISHED PRODUCT REQUIREMENTS

Net Weight: 6 Lbs. 9 Ozs, 2.98 Kg

Bostwick: 3.5 to 5.0 cm.

Drained Weight: 20.0 - 30%

% Salt: 0.70%

pH: 4.1 to 4.3

Color: A

Defects: A

Flavor and Odor: Distinctive of fresh, red and ripe tomatoes.

It shall be free from bitter, scorched or

other foreign favors or odors.

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

NUTRITION FACTS

Ground Peeled Tomatoes in Puree Serving Size ½ cup (61 grams) Servings per Container 49

Amount po	er Serving
Colorios	15

Calories 15			
	Wt.	% DV1	
Total Fat	0 g	0 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium	180 mg	8 %	
Total Carbohydrates 4 g 1 %			
Dietary Fiber	1 g	4 %	
Total Sugars	2 g		
Includes Added Sugars0g 0 %			
Protein	1 g		
Vitamin D	0 mcg	0 %	
Calcium	9 mg	2 %	
Iron	1 mg	6 %	
Potassium	207 mg	4 %	
Vitamin A ²	20 mcg	g 2%	
Vitamin C ²	7 mg	8 %	
Folate ²	8 mcg	DFE 2%	

¹ % DV is based on a 2,000 calories per day diet.

² Optional