



1.06 TOMATO PUREE

STYLE DESCRIPTION

1.06 Tomato Puree is a standardized product. It is prepared from tomatoes that have been washed and inspected prior to being chopped, strained and evaporated.

The product is hot filled to ensure commercial sterility then cooled prior to stacking. It has a bright color and is practically free from extraneous plant material and objectionable defects.

INGREDIENT STATEMENT

Tomatoes, citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 10 Oz., 3.0 Kg
Soluble Solids: 13.0% NTSS minimum
Bostwick at 20°C: 1.0 – 2.0 cm.
Finish: 0.033 - 0.045
pH: 4.2 to 4.4
Color: A
Defects: A
Flavor and Odor: Distinctive of fresh, red and ripe tomatoes. It shall be free from bitter, scorched or other foreign flavors or odors.
Howard Mold Count: Not to exceed FDA Defect Action Levels.

NUTRITIONAL FACTS

1.06 Tomato Puree
Serving Size ¼ cup (63 grams)
Servings per Container 48

Amount per Serving

Calories 30

	Wt.	% DV ¹
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	20 mg	1 %
Total Carbohydrates	7 g	3 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Includes Added Sugars	0g	0 %
Protein	1 g	
Vitamin D	0 mcg	0 %
Calcium	15 mg	2 %
Iron	1 mg	6 %
Potassium	293 mg	6 %
Vitamin A ²	25mcg	2 %
Vitamin C ²	9 mg	10 %
Folate ²	7mcgDFE	2%

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

² Optional