

PREMIUM RED WHOLE PEELED TOMATOES IN PUREE

STYLE DESCRIPTION

Choice whole peeled tomatoes in puree shall be prepared from tomatoes that have been washed, sorted for quality and peeled. Sea salt and citric acid are added. Topping puree made from fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has the character and wholeness associated with that of properly processed tomatoes. It is practically free from extraneous plan material and objectionable defects.

INGREDIENT STATEMENT

Tomatoes, tomato juice, sea salt and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 68 Oz.. Target, 66 Oz. minimum

% Salt: 0.60 - 0.80

pH: 4.10 - 4.40

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

GRADE ATTRIBUTES

Color: 27 minimum
Wholeness: 18 minimum
Character: 18 minimum
Defects: 27 minimum

NUTRITION FACTS				
Choice Whole Peeled Tomatoes in Puree Servings per Container 24				
Serving Size 1/2 cup (121 grams)				
Amount per Servi	ng	_		
Calories 30				
	Wt.	$\%$ DV $^{\scriptscriptstyle 1}$		
Total Fat	0 g	0 %		
Saturated Fat	0 g	0 %		
Trans Fat 0 g				
Cholesterol 0 mg 0 %				
Sodium 380 mg 17 %				
Total Carbohydrates 7 g 3 %				
Dietary Fiber	2 g	7 %		
Total Sugars	4 g			
Includes Added Sugars 0g 0 %				
Protein 1 g				
Vitamin D	0 mcg	0 %		
Calcium	20 mg			
Iron	1 mg	6 %		
Potassium	356 mg	8 %		
Vitamin A ²	12 mcg	2 %		
Vitamin C ² 18 mg 20 %				
Folate ² 44mcgDFE 4 %				
¹ % DV is based on a 2,000 calorie per day diet.				

^{1 %} DV is based on a 2,000 calorie per day diet

² Optional



STANDARD WHOLE PEELED TOMATOES IN JUICE

STYLE DESCRIPTION

Standard whole peeled tomatoes in juice shall be prepared from tomatoes that have been washed, sorted for quality and peeled. Sea salt, citric acid and calcium chloride are added. Topping juice made from fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has the character and wholeness associated with that of properly processed tomatoes. It is practically free from extraneous plan material and objectionable defects.

INGREDIENT STATEMENT

Tomatoes, tomato juice, sea salt, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weigh t: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 58 Oz.. Target, 56 Oz. minimum

% Salt: 0.30 - 0.50

pH: 3.90 - 4.30

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

GRADE ATTRIBUTES

Color: 24 minimum
Wholeness: 16 minimum
Character: 16 minimum
Defects: 24 minimum

Serving Size 1/2 cup (121 grams)			
Amount per Serving		_	
Calories 25			
	Wt.	% DV1	
Total Fat	0 g	0 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium	220 mg	10 %	
Total Carbohydrates 5 g 2 %			
Dietary Fiber	1 g	4 %	
Total Sugars	3 g	0 %	
Includes Added Sugars 0g 0 %			
Protein	1 g		
Vitamin D	$0~\mathrm{mcg}$	0 %	

 $0 \, \text{mg}$

 $0 \, \mathrm{mg}$

93 mg

12 mcg

18 mg

0 %

0 %

2 %

2 %

20 %

9mcgDFE 2 %

NUTRITION FACTS

Servings per Container 24

Standard Whole Peeled Tomatoes

² Optional

Folate²

Calcium

Potassium

Vitamin A²

Vitamin C²

Iron

 $^{^{1}}$ % DV is based on a 2,000 calorie per day diet.

6-106-7OT16J Effective: June 7, 2017 Supersedes:



ORGANIC STANDARD WHOLE PEELED TOMATOES IN JUICE

STYLE DESCRIPTION

Organic standard whole peeled tomatoes in juice shall be prepared from organically grown tomatoes that have been washed, sorted for quality and peeled. Sea salt, citric acid and calcium chloride are added. Topping juice made from the same organically grown fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking. The finished item has the character and wholeness associated with that of properly processed tomatoes. It is practically free from extraneous plan material and objectionable defects.

INGREDIENT STATEMENT

Organic tomatoes, organic tomato juice, sea salt, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weigh t: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 58 Oz.. Target, 56 Oz. minimum

% Salt: 0.30 - 0.50

pH: 3.90 - 4.30

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

GRADE ATTRIBUTES

Color: 24 minimum
Wholeness: 16 minimum
Character: 16 minimum
Defects: 24 minimum

NUTRITION FACTS					
Organic Standard Whole Peeled Tomatoes in Juice Servings per Container 24					
Serving Size 1/2 cu	p (121 gr	ams)			
Amount per Serving	g	<u> </u>			
Calories 25					
$\mathrm{Wt.}$ % $\mathrm{DV^{1}}$					
Total Fat	0 g	0 %			
Saturated Fat	0 g	0 %			
Trans Fat 0 g					
Cholesterol	=				
Sodium	Sodium 220 mg 10 %				
Total Carbohydrates 5 g 2 %					
Dietary Fiber	1 g	4 %			
Total Sugars	3 g				
Includes Added Sugars 0g 0 %					
Protein 1 g					
Vitamin D	0 mcg	0 %			
Calcium	0 mg	0 %			
Iron	0 mg	0 %			
Potassium	93 mg	2 %			
Vitamin A ²	12 mcg	2 %			
Vitamin C ² 18 mg 20 %					
Folate ² 9mcgDFE 2 %					
¹ % DV is based on a 2,000 calorie per day diet.					

[%] DV is based on a 2,000 calorie per day diel

² Optional



EXTRA HEAVY CONCENTRATED CRUSHED TOMATOES

STYLE DESCRIPTION

Concentrated Crushed Tomatoes is a non-standardized product. It is prepared from tomatoes that have been washed and inspected prior to been chopped, strained and evaporated. The product is hot filled to ensure commercial sterility then cooled prior to stacking.

Concentrated crushed has a coarse finish and may contain seed particles and occasionally whole seeds. It has a

bright red color and is practically free from extraneous plant

material and objectionable defects.

INGREDIENT STATEMENT

Vine Ripened Tomatoes.

FINISHED PRODUCT REQUIREMENTS

Net Weight: 6 Lbs. 10 Oz, 3.0 Kg

Soluble Solids: 14 % NTSS Target

Bostwick: 0.6 - 1.0 cm.

pH: 4.1 - 4.4

Finish: 0.156

Color: A

Defects: A

Flavor and Odor: Finished product shall be distinctive

of fresh, red and ripe tomatoes. It shall be free from bitter, scorched or

other foreign flavor or odors.

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

NUTRITION FACTS

Concentrated Crushed Tomatoes Serving Size ¼ cup (61 grams) Servings per Container 49

Amount per Serving

Calories 30

	Wt.	% DV1
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	20 mg	1 %
Total Carbohyda	rates 7 g	3 %
Dietary Fiber	2 g	7 %
Total Sugars	4 g	
Includes Added S	ugars 0g	0 %
Protein	0 g	
Vitamin D	0mcg	0 %
Calcium	13 mg	2 %
Iron	1 mg	6 %
Potassium	371 mg	8 %
Vitamin A ²	28mcg	4 %
Vitamin C ²	8 mg	8 %
Folate	4mcgI	OFE 2%

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

² Optional



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 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 per Serving

Calories 15

Caloffes 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 Carbohydra	ates 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	2 %
Vitamin C ²	7 mg	8 %
Folate ²	8 mcgl	DFE 2%
10/ DV: 1 1 /	2 000 1 '	1 1' 4

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

² Optional



RANDOM CUT TOMATO STRIPS IN PUREE

STYLE DESCRIPTION

Tomato strips in puree shall be prepared from fresh tomatoes that have been washed, peeled, sorted for quality and cut into random shaped tomato strips. A full body puree made from fresh tomatoes is used as a packing medium. Sea salt, citric acid are added for flavor. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has a moderately soft but not mushy appearance characterized with readily discernible pieces of tomato. It has a bright red color and is practically free from extraneous plan material and objectionable defects.

INGREDIENT STATEMENT

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

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 78 Oz. minimum

% Salt: 0.60 - 0.80

pH: 4.10 - 4.40

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

GRADE ATTRIBUTES

Color: 27 minimum

Character: 16 minimum

Defects: 26 minimum

Tomato Strips in Puree Serving Size 1/2 cup (121 grams) Servings per Container 24			
Amount per Serving			
Calories 30			
	Wt. $\%$ DV ¹		
Total Fat	0 g 0 %		
Saturated Fat	0 g 0 %		
Trans Fat	0 g		
Cholesterol	$0 \text{ mg} \qquad 0 \%$		
Sodium	380 mg 17%		
Total Carbohydrates 7 g 3 %			
Dietary Fiber	2 g 7 %		
Total Sugars	4 g		
Includes Added Sug	gars 0g 0 %		
Protein	1 g		
Vitamin D	0mcg 0 %		
Calcium	20 mg 2 %		
Iron	1 mg 6 %		
Potassium	356 mg 8 %		
Vitamin A ²	12mcg 2 %		
Vitamin C ²	18 mg 20 %		
Folate ²	44mcgDFE 4 %		
¹ % DV is based on a 2,000 calorie per day diet.			

NUTRITION FACTS

² Optional

Packed by: The Morning Star Packing Company.



TOMATO SAUCE

STYLE DESCRIPTION

Tomato sauce is made from tomatoes that have been washed and inspected prior to being chopped, strained and evaporated. A special blend of seasonings is added to obtain the characteristics flavor of a moderately spice sauce. The product is hot filled to ensure commercial sterility then cooled prior to stacking.

INGREDIENT STATEMENT

Tomatoes, Sea salt, Dehydrated Onions, Dehydrated Garlic, Spices, Sweet Bell Pepper, Citric Acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs. 10 Oz., 3.0 Kg

Soluble Solids: 8.5 %

Bostwick at 20° C: 6.0 - 8.0 cm.

Finish: 0.033 - 0.045

Salt: 1.2 – 1.5 %

pH: 4.0 to 4.2

Color: A

Consistency: A

Defects: A

Flavor and Odor: 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.

NUTRITION FACTS		
Tomato Sauce Serving Size ½ cup (61 grams) Servings per Container 49		
Amount per Serving Calories 25		
	Wt. %	DV ¹
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	360 mg	
Total Carbohydr	ates 6 g	2 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Includes Added Sugars 0g 0 %		
Protein	1 g	
Vitamin D	0mcg	0 %
Calcium	11 mg	0 %
Iron	1 mg	6 %
Potassium	273 mg	6 %
Vitamin A ²	16mcg	2 %
Vitamin C ²	7 mg	8 %
Folate ²	7mcgD	FE 2%
¹ % DV is based on a 2,000 calorie per day diet.		

² Optional

6-106-7TS7N Effective: June 20, 2017 Supersedes: August 12, 2012



FULLY PREPARED PIZZA SAUCE

STYLE DESCRIPTION

Fully prepared pizza sauce with oil and spice is a delicate blend of spices and sea salt with added soybean and olive oils. It is prepared from tomatoes that have been washed and sorted for quality prior to grinding. The product is hot filled to ensure commercial sterility then cooled prior to stacking.

Fully prepared pizza sauce with oil and spices has a coarse finish and may contain seed particles and occasionally whole seeds. It has a bright red color and is practically free from extraneous plants material and objectionable defects.

INGREDIENT STATEMENT

Crushed tomatoes, sea salt, soybean oil, olive oil, spices, garlic powder and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs. 11 Oz., 3.03 Kg

Bostwick at 20° C: 1.5 - 3.5 cm

Finish: 0.125 - 0.156

Salt: 1.2 – 1.7 %

pH: 4.20 to 4.40

Color: Minimum 45 Hunter

Defects: A

Flavor and Odor: Fully prepared pizza sauce

shall bee free from bitter,

scorched or other foreign flavors

or odors.

Howard Mold Count: Not to exceed FDA Defect Action

Levels.

NUTRITION FACTS			
Pizza Sauce with Oil and Spice Serving Size ½ Cup (61 g) Servings per container 50			
Amount per Serving			
Calories 30			
	Wt. %	DV ¹	
Total Fat	0.5 g	1 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium 410 mg 18 %			
Total Carbohydra	tes 5 g	2 %	
Dietary Fiber	1 g	4 %	
Total Sugars	3 g		
Includes Added Sugars 0g 0 %			
Protein 1 g			
Vitamin D	0mcg	0 %	
Calcium	11 mg	0 %	
Iron	1 mg	6 %	
Potassium	261 mg		
Vitamin A ²	15mcg		
Vitamin C ²	6 mg		
Folate ² 7mcgDFE 2 %			
¹⁰ % DV is based on a 2,000 calorie per day diet.			
² Optional			



GOURMET MARINARA SAUCE

PRODUCT DESCRIPTION

All-purpose marinara sauce with diced tomatoes is a moderately spice blend of ground tomatoes, diced tomatoes, spices and vegetable oil. It is prepared from tomatoes that have been washed and sorted for quality prior to grinding. Peeled diced tomatoes are added for character. It is suitable for most uses.

This style of marinara sauce has a coarse appearance and contains numerous chunks of diced tomatoes. It has a

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

INGREDIENTS STATEMENT

Tomatoes, tomato puree, Soybean Oil, Corn Syrup, Sea salt, Food Starch Modified, Dehydrated Onion, Dehydrated Garlic, Spices, Dextrose and Citric Acid.

FINISHED PRODUCT REQUIREMENTS

Net Weight: 6 Lbs. 9 Oz., 2.98 Kg

Bostwick: 4.0 to 6.0 cm.

Drained Weight: 20.0 - 30%

Dice Size: 1" x 1" x 1"

% Salt: 1.0 - 1.4

pH: 4.0 to 4.3

Color: Minimum 45 Hunter

Flavor and Odor: All-purpose marinara sauce shall be free

from bitter, scorched or other foreign

flavors and odors.

Howard Mold Count: Not to exceed FDA Defect Action Levels.

NUTRITION FACTS

All Purpose Marinara Sauce Serving Size 1/2 cup (125 grams) Servings per Container 24

Amount per Servi	nα	
Amount per Servii Calories 60	ug	
Calories 60		
	Wt.	% DV ¹
Total Fat	1.5 g	2 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	490 mg	21 %
Fotal Carbohydr	ates 10 g	4 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Includes Added	Sugars 1g	2 %
Protein	1 g	
Vitamin D	0mcg	0 %
Calcium	21 mg	2 %
ron	1 mg	6 %
Potassium	370 mg	8 %
Vitamin A ²	42mcg	4 %
Vitamin C ²	19 mg	20 %
Folate ²	1mcgI	OFE 0%

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

² Optional

6-106-7WMJF Effective: 5/31/2014



FIRE ROASTED SALSA

PRODUCT DESCRIPTION

Fire roasted salsa shall be prepared from petite-diced vine ripened tomatoes that have been washed, sorted for quality and fire roasted over an open flame.

Blackened tomato bits, Jalapenos, Anaheim Peppers, garlic, onion and a rich puree are combined to give this item a distinct fire roasted salsa flavor and characteristic roasted salsa appearance. Salt and an excellent blend of spices are added to enhance flavor and maintain quality. The product is hot filled to ensure commercial sterility then cooled prior to stacking.

INGREDIENTS STATEMENT

Fire Roasted Diced Tomatoes, Tomato Puree, Diced Jalapeno Peppers, Diced Anaheim Peppers, Salt, Dehydrated Onions, Citric Acid, Spices, Acetic Acid, Dehydrated Garlic, Calcium Chloride.

FINISHED PRODUCT REQUIREMENTS

Net Weight: 6 Lbs. 6 Ozs, 2.89 Kg

Drained Weight: 78 ounces target, 75 minimum

Dice Size 3/8" x 3/8" x 1/4" % Salt: 1.25% - 1.75%

pH: 3.7 to 4.0

Flavor and Odor: Like that of fire roasted diced tomatoes

with added peppers, onions, garlic and spices with numerous distinct blackened

peel pieces.

Kosher Certification: Kosher - OU

Howard Mold Count: Not to exceed FDA Defect Action Levels.

NUTRITIONAL FACTS

Serving Size 1/4 cup (61 grams) Servings Per Container About 48

Amount Per Serv	ing Calorio	es From Fat
Calories 20)	0
	%	Daily Value
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	360 mg	15 %
Total Carbohyd	rates 4 g	1%
Dietary Fiber	<1 g	3 %
Sugars	2 g	
Protein	1 g	
Vitamin A	6 % Vita	min C 6 %
Calcium	2 % Iro	n 2 %
Folate (Folic Acid) 0 %		

6-106-7TD3JF Effective: June 20, 2017 Supersedes: May 31, 2014



FIRE ROASTED DICED TOMATOES IN JUICE

STYLE DESCRIPTION

Fire Roasted Diced Tomatoes in Juice shall be prepared from mature tomatoes that have been washed, sorted and fire roasted over an open flame prior to dicing. Sea salt, calcium chloride and citric acid are added as firming agents and flavoring ingredients. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

INGREDIENT STATEMENT

Fire Roasted Tomatoes, tomato juice, sea salt, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 70 Oz. Target, 68 min

Dice Size: 3/4" x 3/4" x 1"

% Salt: 0.60 - 0.80

pH: 3.90 - 4.30

Flavor and Odor: Unique, roasted, smoky flavor

and aroma.

Color: Slightly darken from roasting and

blackened skin.

Howard Mold Count: Not to exceed FDA Defect

Action Levels.

GRADE ATTRIBUTES

Character: 17 minimum Defects: 26 minimum

Fire Roasted Diced Tomatoes Serving Size 1/2 cup (121 gr
Serving Size 1/2 cup (121 gra
Camrings man Containen 24

NUTRITION FACTS

121 grams) Servings per Container 24

Amount per Serving

Calories 25

Caloffes 25		
	Wt.	% DV1
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium 3	340 mg	15 %
Total Carbohydrate	es 5 g	2 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Includes Total Sugar	0 g	0 %
Protein	1 g	
Vitamin D	0mcg	0 %
Calcium	18 mg	2 %
Iron	0 mg	g 0 %
Potassium	93 mg	g 2 %
Vitamin A ²	12mcg	g 2 %
Vitamin C ²	18 mg	20 %
Folate ²	9mcg	gDFE 2 %
1.0/ DV := 11 2.0001 1:-4		

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

² Optional



1" LARGE DICED TOMATOES IN JUICE

STYLE DESCRIPTION

Large diced tomatoes in juice shall be prepared from tomatoes that have been washed, hand sorted for quality and peeled prior to dicing. Sea salt, citric acid and calcium chloride are added. Topping juice made from fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has the character associated with that of properly processed diced tomatoes. Dices 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, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 70 Oz., Target, 68 Oz. minimum

Dice Size: 1" x 1" x 1"

% Salt: 0.60 - 0.80

pH: 3.90 - 4.30

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect

Action Levels.

GRADE ATTRIBUTES

Color: 26 minimum
Character: 17 minimum
Defects: 26 minimum

Large Diced Tom Serving Size 1/2 of Servings per Cont	cup (121 gr	rams)
Amount per Servi	ng	
Calories 25	***	0/ DI /I
	Wt.	% DV ¹
Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	380 mg	17 %
Total Carbohydi	rates 5 g	2 %
Dietary Fiber	1 g	4 %
Total Sugars	3 g	
Included Added S	Sugars 0g	0 %
Protein	1 g	
Vitamin D	0mcg	0%
Calcium	18 mg	2 %
Iron	0 mg	
Potassium	93 mg	2 %
Vitamin A ²	12mcg	
Vitamin C ²	18 mg	
Folate ²	_	DFE 2%
1 % DV is based on a	2 000 coloria :	nor day diat

NUTRITION FACTS

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

² Optional

6-106-7TD3J Effective: June 20, 2017 Supersedes: August 9, 2013



3/4" DICED TOMATOES IN JUICE

STYLE DESCRIPTION

Diced tomatoes in juice cut 3/4" inch on each side shall be prepared from tomatoes that have been washed, sorted for quality and peeled prior to dicing. Sea salt, citric acid and calcium chloride are added. Topping juice made from fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has the character associated with that of properly processed diced tomatoes. Dices 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, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89Kg

Drain Weight: 64 min

Dice Size: 3/4" x 3/4" x 3/4"

% Salt: 0.60 – 0.80 %

pH: 3.90 - 4.30

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect

Action Levels.

GRADE ATTRIBUTES

Color: 27 minimum

Character: 16 minimum

Defects: 26 minimum

NUTRITION FACTS			
³ / ₄ " Diced Tomatoes Serving Size 1/2 cup (121 grams) Servings per Container 24			
Amount per Serving			
Calories 25			
	Wt.	% DV1	
Total Fat	0 g	0 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium	380 mg	17 %	
Total Carbohydrates 5 g 2 %			
Dietary Fiber	1 g	4 %	
Total Sugars	3 g		
Includes Added Sugars 0g 0 %			
Protein	1 g		
Vitamin D	0mcg	g 0 %	
Calcium	18 mg	2 %	
Iron	0 mg	g 0 %	
Potassium	93 mg	g 2%	
Vitamin A ²	12mc	g 2 %	
Vitamin C ²	18 m	g 20 %	
Folate ²	9mc	gDFE 2%	
¹ % DV is based on a 2,000 calorie per day diet.			
² Optional			

² Optional



PETITE DICED TOMATOES IN JUICE

STYLE DESCRIPTION

Half inch diced tomatoes in juice shall be prepared from tomatoes that have been washed, hand sorted for quality and peeled prior to dicing. Sea salt, citric acid and calcium chloride are added. Topping juice made from fresh tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has the character associated with that of properly processed diced tomatoes. Dices 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, calcium chloride and citric acid.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs., 6 Oz., 2.89 Kg

Drain Weight: 64 oz. minimum

Dice Size: 1/2" x 1/2" x 1/2"

% Salt: 0.60 – 0.80

pH: 3.90 – 4.30

Flavor and Odor: Normal

Howard Mold Count: Not to exceed FDA Defect

Action Levels.

GRADE ATTRIBUTES

Color: 26 minimum

Character: 17 minimum

Defects: 26 minimum

NUTRITION FACTS			
½" Diced Tomatoes Serving Size 1/2 cup (121 grams) Servings per Container 24			
Amount per Serving			
Calories 25			
	Wt. % DV ¹		
Total Fat	0 g 0 %		
Saturated Fat	0 g 0 %		
Trans Fat	0 g		
Cholesterol	0 mg 0 %		
Sodium	380 mg 17 %		
Total Carbohydrates 5 g 2 %			
Dietary Fiber	1 g 4 %		
Total Sugars	3 g		
Includes Added Su	gars 0g 0 %		
Protein	1 g		
Vitamin D	0mcg 0 %		
Calcium	18 mg 2 %		
Iron	0 mg 0 %		
Potassium	93 mg 2 %		
Vitamin A ²	12mcg 2 %		
Vitamin C ²	18 mg 20 %		
Folate ² 9mcgDFE 2 %			
¹ % DV is based on a 2,000 calorie per day diet.			
² Optional			

Packed by: The Morning Star Packing Company.

6-106-7TP1 Effective: June 23, 2017 Supersedes: August 12, 2012



24 % TOMATO PASTE

STYLE DESCRIPTION

Tomato Paste is made from tomatoes in a several stage process. Tomatoes are washed, sorted for quality, chopped, enzyme deactivated to preserve serum quality then strained to obtain the necessary juice for paste production. The strained juice is then evaporated under vacuum to a concentration of 24% Natural Tomato Soluble Solids (NTSS). The finished paste is practically free from extraneous plants material and objectionable defects, has a bright red color and possesses a rich tomato flavor. The product is hot filled to ensure commercial sterility then cooled prior to stacking. Tomato paste is a standardized product and shall conform in all aspects to the Standard of Identity for Tomato Concentrates.

INGREDIENT STATEMENT

Tomatoes.

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs. 15 Oz. 3.15 Kg

Soluble Solids: 24 % NTSS

Bostwick at 20°C: 3.5 - 5 cm

Finish: 0.033 - 0.045

pH: 4.25 to 4.49

Color: A, 47 TPS Hunter minimum

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.

NUTRITION FACTS			
Tomato Paste Serving Size 2 Tbsp. (33 g) Servings per container 96			
Amount per Serving Calories 25			
Calories 23	Wt.	% DV1	
Total Fat	0 g	0 %	
Saturated Fat	0 g	0 %	
Trans Fat	0 g		
Cholesterol	0 mg	0 %	
Sodium	20 mg	1 %	
Total Carbohydrates 6 g 2 %			
Dietary Fiber	1 g	4 %	
Total Sugars	4 g		
Included Added Sugars 0g 0 %			
Protein	1 g		
Vitamin D	0mcg	0 %	
Calcium	12 mg	2 %	
Iron	1 mg	6 %	
Potassium	340 mg	8 %	
Vitamin A ²	25mcg	2 %	
Vitamin C ²	7 mg	8 %	
Folate ²	4mcg	DFE 2%	
¹ % DV is based on a 2,000 calorie per day diet.			

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

² Optional

6-106-7T26 Effective: June 20, 2017 Supersedes: August 12, 2012



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.	% DV1	
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 Su	ugars 0g	0 %	
Protein	1 g		
Vitamin D	0 mcg	0 %	
Calcium	15 mg		
Iron	1 mg	6 %	
Potassium	293 mg	6 %	
Vitamin A ²	25mcg	2 %	
Vitamin C ²	9 mg	10 %	
Folate ²	7mcgD	OFE 2%	
¹ % DV is based on a 2,000 calorie per day diet.			

² Optional





Per 100-Gram Sample California Sun-Dried Tomatoes: 30.0 - 40.0% Moisture

Calculated based on lab analysis

ENERGY	Kcal	245
Water	g	35.00
Protein	g	10.40
Total Lipid (fat)	g	1.68
Ash	g	5.91
Carbohydrate (by difference)	g	47.01
Fiber (total dietary)	g	14.20
Sugars	g	31.08
MINERALS	Kcal	245
Calcium, CA	mg	118
Iron, FE	mg	3.19
Sodium, Na	mg	59
VITAMINS	Kcal	245
Vitamin C (total ascorbic acid)	mg	150.1
Vitamin A, IU	IU	9845
LIPIDS	Kcal	245
Fatty Acids - Total Saturated	g	0.331
Fatty Acids - total monounsaturated	g	0.366
Fatty Acids - Total Polyunsaturated	g	0.981
Trans Fat	g	0.00
Cholesterol	mg	0.00