



**INDUSTRIAL PRODUCT SPECIFICATION
NO ADDED CALCIUM CHLORIDE DICED TOMATOES IN JUICE**

I. PRODUCT

Diced tomatoes shall be processed from mature, whole red tomatoes that have been peeled and diced in accordance with current Good Manufacturing Practices. The material shall conform in every respect to the provision of the Federal Food, Drug and Cosmetic Act and any regulations promulgated thereunder. Ranges listed below are typical: product is made to customer specification which may include values not listed. Product contains no allergens and no material from genetically modified organisms.

II. PRODUCT REQUIREMENTS

Chemical and Physical

Size (Per Customer Specification)	3/8", 1/2", 3/4 " or 1" Cube
pH	3.9 ± 0.3
Total Acidity	0.5% ± 0.1%
Calcium Chloride	Naturally Occurring
Drain Weight	50% minimum
Defects	USDA Grade C or better
Color	Typical tomato red with no vivid green
Flavor	Typical of aseptically processed tomatoes with no added salt: no off flavors/odors

Microbiological

Rapid Detection	Negative
Howard Mold Count	≤ 12%
Fly eggs, worms, insect fragments	Does not exceed USDA tolerance

Net Weight & Volume

55 Gallon Drum: Fiber (also Conical, Iso, Metal)	470 lbs. ± 5 lbs.	11 cu ft.
300 Gallon Bin: Wood (also Plastic, Goodpack)	2530 lbs. ± 15 lbs.	52.86 cu ft.

III. INGREDIENTS

Tomatoes, tomato juice, citric acid

IV. SHELF LIFE

Product shelf life is a minimum of 2 years (24 months), stored at ambient temperature in original, unopened containers. Do not allow to freeze.

Approved By: Lydia Barron 

Effective Date 1/10/2023

Reason for Change: update defect grading, update micro method, add container options

Revision 13