



INDUSTRIAL PRODUCT SPECIFICATION
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

Table with 2 columns: Requirement (Size, pH, Total Acidity, Calcium Chloride, Drain Weight, Defects, Texture, Color, Flavor) and Specification (3/8", 1/2", 3/4" or 1" Cube, 3.9 +/- 0.3, 0.5% +/- 0.1%, 0 - 1200 ppm, 63.5 minimum, USDA Grade C or better, 100 - 500 lb total force (Kramer Shear Cell), Typical tomato red with no vivid green, Typical of aseptically processed tomatoes with no added salt: no off flavors/odors)

Microbiological

Table with 2 columns: Requirement (Rapid Detection, Howard Mold Count, Fly eggs, worms, insect fragments) and Specification (Negative, <= 12%, Does not exceed USDA tolerance)

Net Weight & Volume

Table with 3 columns: Container/Type (55 Gallon Drum: Fiber (also Conical, Iso, Metal), 300 Gallon Bin: Wood (also Plastic, Goodpack)), Weight (470 lbs. +/- 5 lbs., 2530 lbs. +/- 15 lbs.), Volume (11 cu ft., 52.86 cu ft.)

III. INGREDIENTS

Tomatoes, tomato juice, citric acid, calcium chloride

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