



Roasted Fresh Dried Tomatoes Product Specification

Product: **Roasted Fresh Dried Tomatoes** are prepared from fresh, clean Roma type tomatoes without application of sulfites, salt or liquid smoke.

Quality Data: Product conforms to all U.S. Department of Agriculture and FDA, regulations and State and Municipal laws and regulations. The product shall be representative of good manufacturing practices.

HACCP: Product is produced under a documented HACCP plan.

Cut:

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|-----------------|--|
| Halves | 95% over a 7/8" diameter opening |
| Julienne | 95% over a 7/16" diameter opening |
| Double Julienne | 95% over a 3/8" diameter opening |
| Triple diced | 95% on a #8 screen and through a 5/16" screen |
| Coarse diced | 95% on a #10 screen and through a 1/4" screen |
| Small diced | 95% on a #18 screen and through a #6 screen |
| 101 Blend | 95% through 1/4" screen on a #40 screen |
| Granular | 95% on a #40 screen and through a #12 screen (Screens are USS series) |

Color: Predominately deep red color, typical of roasted tomatoes.

Flavor: Intense roasted tomato flavor with a smoky note.

Moisture: 18% maximum.

Sulfites: None added

Salt: None added

Extraneous Matter: Within FDA limits

Microbiology:

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|----------------------|--------------|
| Standard Plate Count | 100,000/gram |
| Yeast/mold | 1,000/gram |
| Coliform | 100/gram |
| E. Coli | <3/g |
| Salmonella | ND/25g |



Packaging: Halves/julienne cuts - 25 lb. units
All other cuts - 35 lb. units

Storage: Store, upon receipt, in a cool, dry place at 35-45 degrees Fahrenheit.

Shelf Life: Halves, Coarse diced, Small diced, 101 Blend and Granular cuts, properly stored, approximately one year.
Julienne, Double Julienne and Triple diced cuts, properly stored, approximately six months.

NUTRITIONAL INFORMATION

(Sample Size: 100 g)

| | | | |
|---------------------|-----|-------------------|---------|
| Calories | 258 | Calories from fat | 27 |
| Transfat | | | 0 g |
| Total Fat | | | 2.98 g |
| Saturated fat | | | .426 g |
| Cholesterol | | | 0 mg |
| Sodium | | | 115 mg |
| Total Carbohydrate | | | 55.8 g |
| Dietary Fiber | | | 12.3 g |
| Sugars | | | 34.7 g |
| Protein | | | 14.1 g |
| Vitamin A | | | 874 IU |
| Vitamin C | | | 39.2 mg |
| Calcium | | | 110 mg |
| Iron | | | 9.09 mg |
| Water | | | 14.6 g |
| Mono fat | | | .487 g |
| Poly fat | | | 1.12 g |
| Ash | | | 12.6 g |
| 18:0-Stearic | | | .096 g |
| Potassium | | | 3427 mg |
| Soluble fiber | | | 3.1 g |
| Insoluble fiber | | | 9.2 g |
| Other carbohydrates | | | 8.8 g |
| Vitamin E-Alpha Eq. | | | 3 mg |
| Thiamin-B1 | | | .528 mg |
| Riboflavin-B2 | | | .489 mg |
| Niacin-B3 | | | 9.05 mg |
| Vitamin B6 | | | .332 mg |
| Folate | | | 68.0 mg |
| Panthothenic | | | 2.09 mg |
| Phosphorus | | | 356 mg |
| Magnesium | | | 194 mg |
| Zinc | | | 2.0 mg |
| Copper | | | 1.42 mg |

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the Code of Federal Regulations, Title 21, Section 101.9.

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the extent that our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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| Issued | 12/17/07 |
| Supersedes | 02/28/07 |