



Tomato Paste



STYLE DESCRIPTION

Tomato paste is made from round and or pear 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 plant 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 respects to the Standards of Identity for Tomato Concentrates.

INGREDIENT STATEMENT

Vine ripened tomatoes

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs 15 Ozs (3.15kg)
 Soluble Solids: 24% NTSS
 Total Solids: 26%
 Bostwick: 3.5 – 5cm
 Finish: .033
 Color: A
 Defects: A
 pH: 4.1 – 4.4 Typical
 Lactic Acid Content (Acidity)*: .25 - .35

Flavor and Odor: Distinctive of fresh, red and ripe tomatoes. It shall be free from bitter, scorched or other foreign flavors or odors.

Kosher Certification: Kosher – OU
 COO: United States
 Howard Mold Count: Not to exceed the FDA Defect Action Level of 40%.
 Packaging: #10 Cans (603x700) packed six to a case.
 Shelf Life and Storage: 30 Months at ambient. Do not freeze

Nutrition Facts			
Serving Size	2 Tbsp	(35g)	
Servings per container	96		
Amount Per Serving			
Calories	33	Calories from Fat	0
% Daily Value ¹			
Total Fat	0g	0%	
Saturated Fat	0g	0%	
Trans Fat	0g		
Cholesterol	0mg	0%	
Sodium	20mg	1%	
Potassium	150mg	4%	
Total Carbohydrates	6g	2%	
Dietary Fiber	1g	4%	
Sugars	3g		
Protein	2g		
Vitamin A	10%	• Vitamin C	10%
Calcium	0%	• Iron	4%
Folate (Folic Acid)	0%		

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

*Note: The percent acid (Acidity) is expressed as Lactic acid content.