

# 1.06 **Tomato Puree**



**T26** 

### 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. No ingredients are added.

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

## INGREDIENT STATEMENT

Vine Ripened Tomatoes

#### FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs 10 Ozs

106 Ozs, (3.00kg)

Soluble Solids: 13.0% NTSS

Bostwick @ 20°C: 1.0 – 2.0cm

Finish: .033 - .045

pH: 4.1 - 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.

Kosher Certification: Kosher -OU

Howard Mold Count: Not to exceed FDA Defect Action Levels

## **Nutrition Facts**

1.06	Puree
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1.06 Puree							
Serving Size	e 1/4	Cup	(63g)				
Servings per Container 48							
Amount Per	Servina						
Calories	30		ries from	Fat	0		
			% Daily Value <sup>1</sup>				
Total Fat				0g		0%	
Saturated	d Fat			0g		0%	
Trans Fat				0g			
Cholestero				0mg	•	0%	
Sodium			1:	5mg		1%	
Potassium			200mg			6%	
Total Carbohydrates		s		6g		2%	
Dietary F	iber			2g		7%	
Sugars				3g			
Protein				1g	•'		
Vitamin A	15%	•	Vitamin	С	1	5%	
Calcium	0%	•	Iron			4%	
Folate (Folio		0% calorie p	er day diet.				