 <p>Hirzel Canning Co. 411 Lemoyne Rd. Toledo, OH 43619</p>	<p>CONFIDENTIAL</p> <p>This document is the property of Hirzel Canning Co. and may not be copied or disclosed to others without authorization.</p>	ISSUE DATE:	REV.:
		<p>04/18/2013</p>	<p>1.1</p>
<p>PRODUCT:</p> <p>Kitchen Essentials 12/50oz Tomato Soup</p>		PAGE #:	
<p>INT. REF #: recipe</p> <p>DFTMSOUP1250</p>		<p>1 of 2</p>	

DESCRIPTION

Tomato soup shall be prepared from the puree extracted from sound, whole tomatoes of the red or reddish variety (*Lycopersicon esculentum P. Mill*). Product is produced in accordance with Good Manufacturing Practices (GMP) in a manner to assure a clean and wholesome product and is sufficiently processed by heat to assure preservation in hermetically sealed containers. Ingredients and the finished product shall conform to the provisions of the Federal Food, Drug, and Cosmetic Act and any revisions promulgated thereunder.

SENSORY

Color	Meets USDA Grade A Standards; Good color means a bright, typical, red tomato color. (U.S. Standards** 21-25 points)
Flavor	Good flavor and odor means a good distinct flavor and odor characteristic of good quality ingredients. Such flavor and odor is free from scorching or any other objectionable flavor or odor. (U.S. Standards** 21-25 points)


PHYSICAL

	UOM	Target	Comments/References
Net Weight	oz.	50	(404x700) 50 oz. – 3 lbs. 2 oz.
Case Weight	lb.	48	Twelve (404x700) cans per case

ANALYTICAL

	UOM	Min	Max	Target	Comments/References
pH		3.9	4.4	4.1	*AOAC Official Method 981.12, 2005
Total Acidity	%	0.45	0.65	0.55	*AOAC Official Method 942.15, 2005
Salt	%	0.7	1.0	0.85	*AOAC Official Method 971.27, 2005
Solids	%	16.0	17.5	17.0	*AOAC Official Method 970.59, 2006
Vacuum	in.	5	-	-	
Consistency	cm.	4.0	8.0	6.0	***ASTM F1080-93, 2008
	Meets USDA Grade A Standards; Good consistency means the soup is not excessively stiff, and flows not less than 4.0 cm nor more than 12.0 cm in 30 seconds at 20 degrees Celsius in the Bostwick consistometer. After placing a tablespoon of tomato soup on a shallow tray and observing the separation of free liquid for two minutes, there shall be no more than 10 mm (3/8 in) separation. Within these two ranges, tomato sauce approaching “good consistency” will receive the higher score points. (U.S. Standards** 22-25 points)				

This product conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and all applicable state and local laws. It was processed in accordance with all four main section of the U.S. Public Health Security and Bioterrorism and Response Act of 2002 and in accordance with recognized Good Manufacturing Practices (GMP’s).

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Defects	Meets USDA Grade A Standards; Practically free from defects means that any defects present in the soup do not exceed the following: Combined total of 15 pieces of peel and dark brown or black specks; no dark brown or black specks exceed 3.2 mm (1/8 in); 1 whole seed/2.835 kg (100 oz.); overall appearance not materially affected. (U.S. Standards** 21-25).
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*Association of Official Analytical Chemists

**U.S. Standards Grade A—90 points or greater out of 100

***American Society for Testing and Materials (ASTM)

Shall not exceed U.S. Government established tolerances for pesticide residues.

MICROBIOLOGICAL

The contents of the container shall receive a thermal process proven adequate to rid the product of microorganisms of public health and spoilage significance. Defect action levels, as established by FDA for the item, are less than these specific tolerances currently in effect.

SHELF LIFE

There is no set shelf life for this product. However, recommended “best use by” dates are determined by the nature of the product and the barrier characteristics of the containers. Best-use-by date of the product packed in metal cans is 30 months from the manufacturing date under proper storage conditions. Recommended storage temperature is 68-72°F. Product should be stored in a dry environment and metal cans should not be refrigerated.

SHIPPING AND STORAGE

HCC practices FIFO. Product shall be transported and received under ambient conditions. Carriers shall be suitable for food use, clean in order to prevent possible contamination, and shall protect against deterioration. The number of containers shipped per production code is to accompany bill of lading on each delivery. Every trailer leaving HCC facility shall be inspected and sealed with security tags. Unlabeled products can only be shipped under memorandum of understanding for the use of unlabeled products or under relabeling agreements.

INGREDIENTS

Tomatoes, Corn Sweetener (High Fructose Corn Syrup, Corn Syrup), Wheat Flour, Soybean Oil, Salt, Dehydrated Onion, Peppers, Dehydrated Garlic, Vinegar, Citric Acid. **CONTAINS: WHEAT**

KOSHER

Certificates are available upon request. 

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