



# 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

<b>Nutrition Facts</b>			
<b>1.06 Puree</b>			
Serving Size	¼ Cup	(63g)	
Servings per Container	48		
Amount Per Serving			
<b>Calories</b>	30	Calories from Fat	0
% Daily Value <sup>1</sup>			
<b>Total Fat</b>	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	15mg		1%
<b>Potassium</b>	200mg		6%
<b>Total Carbohydrates</b>	6g		2%
Dietary Fiber	2g		7%
Sugars	3g		
<b>Protein</b>	1g		
Vitamin A	15%	• Vitamin C	15%
Calcium	0%	• Iron	4%
Folate (Folic Acid)	0%		

<sup>1</sup>% DV is based on a 2,000 calorie per day diet.

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Supersedes July 7, 2012