



Southwestern Diced Tomatoes with Chilies And Lime Juice (Mexican Southwest Fiesta)



Effective Date: October 18, 2012

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DESCRIPTION

Our Mexican Southwestern diced tomato recipe is a discriminating blend of tomatoes, green chilies, jalapeño chili peppers and lime juice. In addition, the added onions, garlic and spice blend makes this an authentic southwestern style item.

NET & FILL WEIGHTS

Container Size	Net Weight	Tomato Fill Weight
24/300	14.5 Ozs	9.8 Ozs

QUALITY ATTRIBUTES

Average USDA Score Points

Color:	24 - 30 Pts
Defects:	24 - 30 Pts
Character:	16 - 20 Pts

Flavor and Odor: Must possess normal tomato flavors and odors typical of Southwestern style diced tomatoes with chilies and lime juice. Must be free from any bitter, scorched or other foreign flavors or odors

Other Attributes:

pH: 4.1 - 4.3

Fly eggs and mold: Not to exceed defect action levels as defined in USDA File Code 172-A-2.

Microbiological Standards:

Processed to ensure commercial sterility.

INGREDIENTS

Diced tomatoes, tomato juice, chili peppers, jalapeños, lime juice, salt, dehydrated onions, sweet bell pepper, dehydrated garlic, cilantro, spices, citric acid and calcium chloride

CLAIMS AND WELLNESS NOTES

Excellent source of Vitamins A & C
Allergen, Gluten and Casein free

TPeel R 011 Southwestern Diced October 18, 2012
Supersedes October 2004

Nutrition Facts		Southwestern Diced
Servings per Container	About 3	
Amount per Serving	½ Cup (133g)	
Calories	40	
Calories from Fat	0	
	Wt	%DV¹
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Polyunsaturated Fat		
Monounsaturated Fat		
Cholesterol	0mg	0%
Sodium	400mg	17%
Potassium	210mg	6%
Total Carbohydrates	6g	2%
Dietary Fiber	1g	5%
Sugars	4g	
Protein	3g	
Vitamin A		25%
Vitamin C		25%
Calcium		8%
Iron		6%
Folate (Folic Acid)		0%

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