



Ground Peeled Pear Tomatoes in Puree (Coarse Ground)



STYLE DESCRIPTION

Ground Peeled Tomatoes in Puree from pear tomatoes (also known as Peeled Coarse Ground Tomatoes in Puree) shall be prepared from pear tomatoes that have been washed, hand sorted for quality and peeled prior to grinding. Salt is added to enhance flavor. A rich puree made from fresh pear tomatoes is used as a packing medium. The sealed containers are cooked to ensure commercial sterility then cooled prior to stacking.

The finished item has an irregular appearance characterized by small pieces of ground tomatoes in heavy puree. It has a bright red color and is practically free from extraneous plant material and objectionable defects.

INGREDIENT STATEMENT

Vine ripened pear tomatoes, tomato puree, salt, citric acid

FINISHED PRODUCT ATTRIBUTES

Net Weight: 6 Lbs 9 Ozs, 105 Ozs
(2.98kg)

Drain Weight: 20 – 30%

Bostwick: 3.5 – 5 cm

% Salt: 0.70%

pH: 4.1 – 4.3

Color: A

Defects: A

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

Howard Mold Count: Not to exceed FDA Defect Action Levels

WELLNESS KEY

Good source of vitamin C

Nutrition Facts			
Serving Size	¼ Cup	(61g)	
Servings per #10:	48		
Amount Per Serving			
Calories	20	Calories from Fat	0
% Daily Value			
Total Fat	0g	0%	
Saturated Fat	0g	0%	
Trans Fat	0g		
Cholesterol	0mg	0%	
Sodium	180mg	8%	
Potassium	180mg	5%	
Total Carbohydrates	4g	1%	
Dietary Fiber	1g	5%	
Sugars	2g		
Protein	1g		
Vitamin A	6%	• Vitamin C	12%
Calcium	2%	• Iron	4%
Folate (Folic Acid)	0%		

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Supersedes: January 10, 2013