

TOMATO Plant Tour

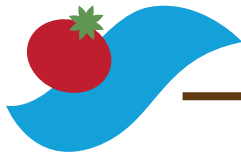


95% of our conventional tomatoes are picked by a PCP family farmer, in a field less than 17 miles from our Woodland Tomato Plant.



As they come in, each load is inspected carefully by the USDA to ensure color, PH, defects, and character.

The tomatoes are then rinsed from the truck using recycled water and floated out of the truck.



They take a water bath and are then sent to the peelers. The majority of our Retail tomatoes are then steam peeled, using a natural process that breaks the skin off of the tomato.



Once peeled, the tomatoes are brought into the plant and sorted by size and color. This sort carefully decides which products the tomatoes will be placed.



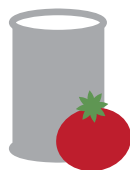
Tomatoes are then kept whole, diced, or sliced. Some of the whole tomatoes are made into sauces, paste, juice, ketchup, marinara sauces, pizza sauces, crushed tomatoes, and many other items.



The tomatoes are hand sorted once again and placed into different can sizes ranging from six ounces all the way to #10 cans (gallons).



Once the perfect recipe is put into the can, they are sent outside to the giant pressure cookers and are cooked at a different temperature to ensure quality.



Once cooked and cooled, the cans are sent to an extensive quality lab to make sure weight and other attributes are to our specification.



The cans are then sent to our 1.5 million square foot Distribution Center in Lodi, California to await labeling and shipping.