



CALIFORNIA TOMATOES

MADE FROM FRESH CALIFORNIA GROWN TOMATOES

PRODUCT DESCRIPTIONS

Whole Peeled Plum/Pear Tomatoes in Heavy Juice (with Fresh Basil)

The term Pear/Plum Tomatoes indicates those varieties of tomatoes that have a high ratio of tomato pulp, are of an elongated shape and sweeter in flavor. Pear tomatoes are also referred to as “Roma tomatoes” and/or “Plum tomatoes”. San Marzano Style Pear Tomatoes are the most popular and compete very well with the Italian imports. They are specific varieties of Pear/Plum tomatoes which are canned without using calcium chloride (a firming agent). The end result; is a product with a soft texture, fresh flavor that melts in your mouth. Pear/Plum tomatoes are easily broken by hand; they are a great starter base; for pizza sauce, marinara sauce, pasta sauce, stews and/or other red sauces. To enhance the flavor, at least two sprigs of fresh basil are added by hand to each can.

Random Cut Tomatoes (Strips) in Puree

The value of this item, random cut tomatoes in puree, is the guaranteed yield of 75 or more ounces of fresh packed in-season tomatoes. A random cut production process imparts a hand broken appearance that operators find desirable. Being low in salt and not having any fat or cholesterol, this product is an excellent item for a healthy diet. The yield of this fresh packed peeled tomato makes it the top value and fastest growing tomato item in the marketplace.

Whole Peeled Tomatoes in Juice

Whole Peeled Tomatoes are very popular as a starter base for salsas, soups, sauces, or those recipes requiring piece identify. Packed to either the Extra Standard (Choice) or Standard USDA grading system of which the Standard grade is the most popular.

Diced Tomatoes in Juice and Petite Diced Tomatoes in Juice

The value of Diced Tomatoes in Juice is in the high drain weight and useable tomato solids. The dice size of 1" X 1" X ¾" ensures excellent piece identity and chunky appearance in the finished product. To ensure dice integrity and retain their shape upon handling, salt, calcium chloride and/or citric acid is used in the production process. The benefits of using Diced Tomatoes in Juice are: uniformity in size of the tomato pieces, ready to use right out the can, labor saving, no fat or cholesterol.

In addition to regular diced size, we offer a petite diced 3/8" dice, excellent for salsas, bruschetta and soups.

Ground Unpeeled Tomatoes in Heavy Tomato Puree

Ground Unpeeled Tomatoes in Puree is a product that combines fresh California tomatoes that have been ground with a majority of the skins intact after being first washed and sorted. A topping medium of a heavy tomato puree is added to the can and the two items are then blended through the cooking process. This item is great for any dish that wishes to present identifiable tomato particulate. The presence of skin provides a chunky appearance and desirable mouth feel. This is an excellent starter base for soups, stews, salsas, or any red sauce used as a topping for chicken, veal or seafood dishes. Add to pizza sauce for a homemade mouth feel, also adds an additional fresh tomato flavor

Ground Peeled Tomatoes in Heavy Tomato Puree

This item is processed just like the Ground Unpeeled Tomatoes in Puree described above except for one important distinction – the tomatoes are peeled before grinding. This additional process facilitates a smooth skin free sauce. Add to pizza sauce for a homemade look with tomato pieces; also adds an additional fresh tomato flavor

Tri-Color Multi-Use Tomatoes

Red, Yellow and Orange Tomato Wedges are unpeeled; canned with a light topping juice of olive oil, Italian spices and water. This "Chef-Ready unique item has a firm texture, clean flavor and wonderful eye appeal. They save time in the kitchen, there is no waste or shrink as in produce tomatoes. Great addition to pasta dishes, salad bars, pizza topping or side dish. Always in season, always packed fresh.

Tomato Purees

Tomato puree is prepared by selecting mature, red varieties of pear and/or round tomatoes that have been washed, sorted, crushed, strained and concentrated to a desired solids and thickness. Tomato puree is available in specific gravities of 1.045 (light), 1.06 (heavy) and 1.07 (extra heavy). The term specific gravity and density are often used interchangeably and the two have nearly the same definition when referring to tomato puree.

Pizza Sauces/Crushed & Concentrated Tomatoes

Pizza Sauce and Crushed & Concentrated tomatoes are synonymous in origin. Some people like to refer to the item as Plain Pizza Sauce or Concentrated Crushed Tomatoes. The production process is identical; the only difference being that Basil may be added creating a different product description of *Pizza Sauce with Basil*. The thickness/viscosity is derived by washing, crushing and sending the tomatoes through a series of screens before concentrating the sauce to a desired level of tomato solids. A certain amount of skins and seeds remain in the sauce to provide a homemade, old-style appearance and taste. The higher the tomato solids (brix) the thicker the sauce creating maximum extendibility with such items as Ground Tomatoes, Random Cut Tomatoes or even water. Most Pizza Sauce/Crushed & Concentrated Tomatoes are processed as “Super-Extra Heavy”, “Super Heavy”, “Extra-Heavy”, or “Heavy”. The thickness is measured by using a Bostwick scale, which is a flow rate test based on the distance the product will flow in 30 seconds.

Fully Prepared Pizza Sauce with oil, spices

Fresh packed from in-season tomatoes, this Ready-To-Use sauce is prepared with olive oil, fresh Romano cheese and spices to provide a distinctive homemade flavor. Advantages of using a prepared sauce include consistent quality and flavor can after can, labor savings and convenience. Fully Prepared Pizza Sauce is available with or without cheese.

Marinara/Pasta Sauce

Packed from fresh in-season tomatoes, this sauce has a base of ground tomatoes, puree, oil and an assortment of spices, providing an old-world homemade flavor. With ground tomatoes as the base the sauce provides a small piece identity and mixes well with all styles of pasta. Advantages include ready-to-use, labor savings in addition to convenience. Can also be used as a dipping sauce for bread sticks and other side dishes. Marinara/Pasta sauce can also be used as a starter base; additional ingredients may be added creating a signature sauce.

Chunky Marinara Sauce with Diced Tomatoes

Packed from fresh in-season tomatoes, this sauce has a base of diced tomatoes, puree, oil and an assortment of spices, providing an old-world homemade flavor. With diced tomatoes as the base the sauce provides a chunky piece identity and mixes well with all styles of pasta. Advantages include ready-to-use, labor savings in addition to convenience. Can also be used as a dipping sauce for bread sticks and other side dishes. Chunky Marinara sauce can also be used as a starter base; additional ingredients may be added creating a signature sauce.

California Pasta Sauce with Olive Oil, Spices and Carrot Puree

California Pasta Sauce with Olive Oil, Spices and Carrot Puree is prepared by using fresh in-season tomatoes. The sauce base of diced tomatoes provides a large piece identity for a distinctive plate appearance and flavor. Carrot puree is added for sweetness as in the old-style Italian recipes. This ready-to-use sauce is a perfect complement to all styles of pasta.

Tomato Paste

Tomato Paste is processed by using mature red tomatoes that are washed, sorted for quality, crushed and concentrated to a desired thickness and solids. The tomatoes are put through a series of screening processes to remove seeds and skins. Tomato Paste is concentrated to a minimum of 24% solids providing high yielding product that can be used in soups, stews and various red sauces.

Tomato Sauce

Tomato Sauce is a blend of fresh in-season; red varieties of tomatoes that are concentrated to a desired thickness then put through a series of screens to eliminate the skins and seeds. Various spices are added to produce a lightly spiced flavor. Tomato sauce can be used as an extender and enhance the flavor in soups, stews, red sauces and is a main ingredient in many Hispanic and Mediterranean recipes.