

# WOODLAND PLANT TOUR: FROM FIELD TO CAN

Our tomatoes are picked & packed at the peak of freshness, providing the taste of summertime all year long.

**1** 95% of our conventional tomatoes are harvested on a PCP family farm, in a field less than 17 miles from our Woodland Tomato Plant



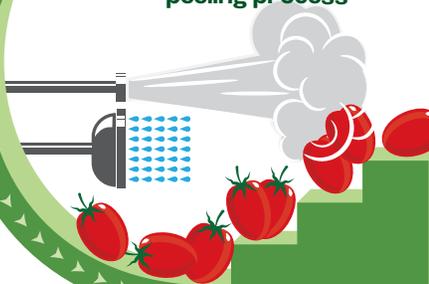
**2** Every load is inspected for defects, color, and character by an independent state grading agency



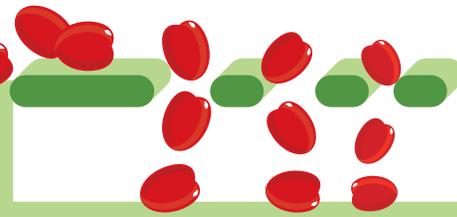
**3** The tomatoes are rinsed and floated out of the truck



**4** Next they are bathed and sent through a steam peeling process



**5** Once steam peeled, tomatoes are brought into the plant and sorted by size and color



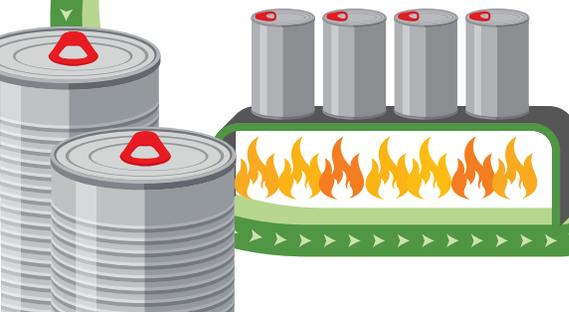
**6** Tomatoes are then kept whole, diced, or crushed. Some are made into sauces, paste, juice, ketchup, marinara sauces, pizza sauces, fire roasted, and more



**7** The tomatoes are sorted once again using state of the art technology and placed into different can sizes ranging from 6 oz. to #10 cans



**8** Once canned and sealed they are sent to the giant pressure cookers and are cooked to seal in nutrients



**9** After cooked and cooled, the cans are reviewed by our QA team to make sure weight, flavor, and other attributes are to our specification



**10** Our canned tomatoes are then sent to our 1.5 million square foot Distribution Center in Lodi, California to await labeling, casing, and shipping



**STEAM PEELING**  
We steam peel our tomatoes because it retains a higher quality texture and color, allows us to use 100% of the tomato so there's no waste, and is the most sustainable peeling technique on the planet

WANT TO LEARN MORE? CLICK TO WATCH OUR VIRTUAL CANNERY TOUR



PACIFIC COAST PRODUCERS  
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