



Tomato Cutting - Common Terms

Fresh Pack: Tomatoes go straight from the field to the can. At PCP, this process takes 5 hours or less from the time the tomatoes are harvested, washed, chopped, and or diced and sealed fresh in the can. PCP tomatoes are vine-ripened and harvested at the peak of freshness.

Re-man (Remanufactured): The antithesis of fresh pack. Tomatoes are concentrated into paste and then reconstituted into sauces and other processed tomato products by adding water, also known as, “made from concentrate.” Fresh pack tomatoes are like fresh-squeezed orange juice, while re-man tomatoes are like orange juice from concentrate. Re-man tomatoes are darker (cooked at least twice) and often have a more bitter, scorched flavor that is disguised with additional spices or other ingredients.

Headspace: When you first open the can, the space between the top of the lid and the tomatoes is called headspace. Excessive headspace is an indication of a slack fill in the can. This space is necessary for the contents to agitate during the cooking/cooling stages.

Yellow Shoulders: When you cut whole peeled, pear tomatoes, or diced tomatoes, you may sometimes see yellow areas. This is referred to as “yellow shoulders,” which is the part of the tomato that is not fully ripened. Color sorters are used to try to eliminate this defect.

Defects: Stem, peel, excessive seeds, broken or partial tomatoes, and foreign material are considered defects.

Packing Medium: A packing medium refers to the juice or puree that many whole or diced tomatoes are packed in. A light or thin juice is not as usable as a heavier juice or puree.

Drained Weight: When a can of tomatoes is put into a sieve and drained, allowing the juice or puree to filter through for 2 minutes, what remains is the drained weight of the can. The higher the drained weight, the more usable tomato solids in the can.

Tomato Viscosity: Refers to the thickness of the tomato product being measured. Paste > Puree > Sauce > Juice. Usually measured on a Bostwick Scale, we use visual inspection to determine the amount of tomato viscosity during a cutting.

Calcium Chloride: Small amounts of calcium chloride are added to the topping juice for items like whole peeled tomatoes, diced tomatoes, and stewed tomatoes. Since calcium



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chloride can result in a noticeable flavor difference for some palates, we use less calcium chloride than other packers to maintain character but not degrade the flavor profile. Notably, we **do not** use calcium chloride in tomato strips in puree or San Marzano-style tomatoes, as chefs prefer a softer texture.

Citric Acid: Citric acid is used **as needed** to control for pH and ensure the finished product is food safe. Due to the possibility of citric acid being added, it is listed as an ingredient on our labels. However, there are many instances in which natural pH levels of fresh tomatoes do not require adding citric acid. When we do use it, it is just 0.4%.

Visual/Smell/Taste:

- **Visual:** Is the product a deep tomato red? Does it look appetizing?
- **Smell:** Are there any off aromas?
- **Taste:** Does the product have any off-putting chemical or sour flavors?