



Tomato Sauce

8, 15 and 29 Oz Sizes



February 10, 2017

DESCRIPTION

Tomato sauce shall be prepared from tomatoes that have been washed, hand sorted for quality, strained and concentrated. A seasoning blend consisting of sea salt, herbs and spices is added to obtain the desired flavor.

NTSS, BOSTWICKS

NTSS: 8.5% Minimum
 Refractive Index: 1.3455
 Finish: .045 - .060
 Bostwick: 6 - 9 cm

NET WEIGHTS

8 Oz, 227g 300 2.5
 8 Oz, 227g 15 Ozs, 425g 29 Ozs, 822g

QUALITY AND OTHER ATTRIBUTES

Quality Attributes:

Color:	21 - 25	Score Pts are based on the USDA Grade for Canned Tomato Sauce
Defects:	21 - 25	
Consistency:	22 - 25	
Finish:	21 - 25	

Flavor and Odor: Must possess flavors normal for a well-seasoned tomato sauce. It must be free from any bitter, scorched or other foreign flavors or odors.

Other Attributes:

pH: 3.9 - 4.3

Fly eggs and mold: Not to exceed defect action levels as defined in USDA File Code 172-A-2.

Processed to ensure commercial sterility

INGREDIENTS

Tomatoes and less than 2% of: sea salt, dehydrated onions, dehydrated garlic, spices, natural flavorings, sweet bell pepper, citric acid

CLAIMS-KOSHER-NOTES

Kosher OU
 36 Month Shelf Life
 Allergen Free
 Product of USA

Nutrition Facts		Tomato Sauce	
Servings per 8 Oz Container		About 3.5	
Servings per 300 Container		About 7	
Servings per 2½ Container		About 13	
Serving Size		1/4 Cup (63g)	
Amount per Serving			
Calories		25	
		Wt	%DV¹
Total Fat		0g	0%
Saturated Fat		0g	0%
Trans Fat		0g	
Cholesterol		0mg	0%
Sodium		260mg	11%
Total Carbohydrates		6g	2%
Dietary Fiber		1g	4%
Total Sugars		3g	
Includes Added Sugars		0g	0%
Protein		1g	
Vitamin D		0mcg	0%
Calcium		11mg	0%
Iron		1mg	6%
Potassium		273mg	6%
Vitamin A ²		16mcg	2%
Vitamin C ²		7mg	8%
Folate ²		7mcgDFE	2%

¹ % DV is based on a 2,000 calorie per day diet.

² Optional