

Morning Star Very Fine Finish

(Historically .020 - .033 finishes)



description: Finish with the smoothest texture. No seeds and almost no peel.

Uses: Soup, juices, and fancy ketchup.

Typically available at 31% and 37% NTSS.

Morning Star Fine Finish

(Historically .027 - .045 finishes)



description: Very little peel and no seeds.

Uses: Universal sauce finish.

Typically available at 31% and 37% NTSS.

Morning Star Medium Finish

(Historically .033 - .060 finishes)



description: Some flecks of peel and no seeds.

Uses: Sauces with some texture.

Typically available at 31% and 37% NTSS.

Morning Star Course Finish

(Historically .045 - .060 finishes)



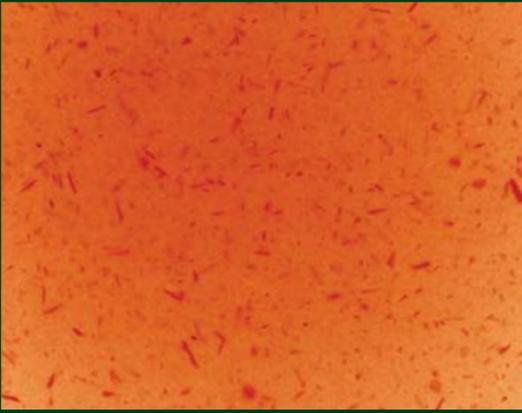
description: A fair amount of peel and some seed pieces.

Uses: Ketchup, sauces and paste.

Typically available at 26%, 28%, 31% and 37% NTSS.

Morning Star Very Course Finish

(Historically .060 - .078 finishes)



description: Small lengths of rolled peel, some seed pieces and occasionally whole seeds.

Uses: Pizza sauce and salsa.

Typically available as hot break at 26%, 28%, and 31% NTSS. Bins only.

Morning Star Fine Crushed

(Historically .078 - .090 finishes)



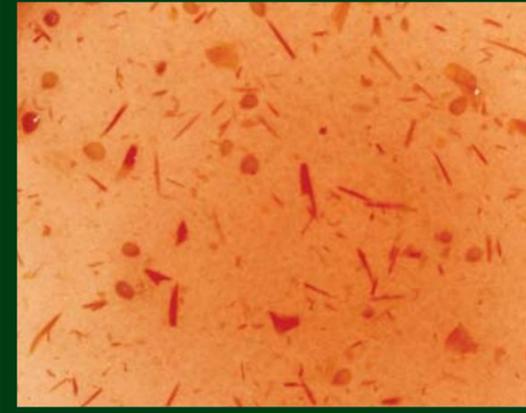
description: Small lengths of rolled peel, some seed pieces and occasionally whole seeds.

Uses: Pizza sauce and salsa.

Typically available as hot break at 26%, 28%, and 31% NTSS. Bins only.

Morning Star Medium Finish

(Historically .090 - .125 finishes)



description: Long lengths of peel (some > 3/8"), numerous whole seeds, and some tomato pulp.

Uses: Coarse sauces.

Typically available as hot break only at 26% NTSS.

Morning Star Course Crushed

(Historically .156 - .250 finishes)



description: Most of the tomato. Large pieces of peel (some > 1/2"), abundance of whole seeds and chunks of tomato pulp.

Uses: Very coarse sauces.

Typically available as hot break only at 26% NTSS. Bins only.

What is finish?

Finish describes the texture of tomato paste. The texture refers to the amount of peel, seed, or core material (insoluble solids) remaining in the juice before it is concentrated. More solid material gives a coarser finish. Minimal seed and peel results in a smoother finish.

Why is it important?

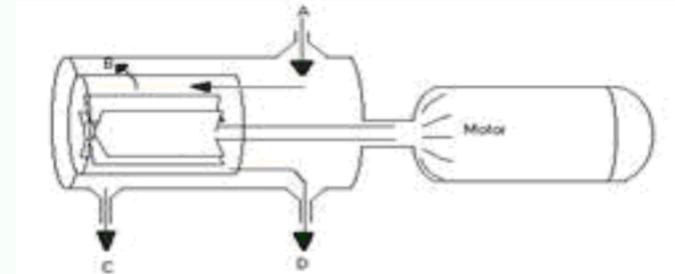
Finish is a key factor for both the yield and texture of your final product. The quality of insoluble solids significantly improves ingredient yields, while the texture adds to the mouth feel of your final products.

How does a finisher work?

At its basic level, tomato concentrating is the process of removing water, peel and seed from tomatoes until a desired thickness is obtained. Evaporators remove water, while finishers do the rest. The finisher separates tomatoes into juice and solid material (pomace). The pomace is hauled away and used as animal feed.

Typical Design of a Tomatoes Finisher

Note that there are important differences between brands of finishers.



A: The tomato pulp enters the finisher and is immediately fed into the rotor/screen chamber.

B: Spun by the motor, the rotor passes juice through the screen, separating the pulp into juice and pomace.

C: The juice exits to a tank by the force of gravity, then on to the evaporators.

D: The pomace drops out of the back of the finisher into a conveyor for removal from the process.

What is a screen?

A finisher screen begins as a sheet of metal. Holes are drilled or punched through the sheet. The sheet is cut, then shaped into a cylinder. Screens are identified by the diameter of the holes. Common screens sizes are .020", .033", .045", .060", .078", .090", .156" and .250".