



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION – RANDOM KITCHEN CUT TOMATOES IN PUREE

I. PRODUCT DESCRIPTION

Peeled, large random cut diced tomatoes (size varies from $\frac{3}{8}$ " – $\frac{1}{2}$ " – $\frac{3}{4}$ " strips) are added to tomato puree and aseptically processed. The product is then filled into an aseptic bag. The diced tomatoes in puree are processed in accordance with the Good Manufacturing Practices. The product conforms to the provisions set forth under the Federal Food, Drug and Cosmetic Act, and meets the standards established by the California Department of Food and Agriculture unless otherwise specified below.

II. PRODUCT SPECIFICATIONS

A. Chemical and Physical (at time of pack)

Measure	Specification	Description
Flavor and Odor:	+	Typical tomato flavor and aroma. No off flavors.
Brix:	$8.5 \pm 1.0^\circ\text{Brix}$	
Consistency (Bostwick):	4.5 – 6.5 cm	Measured without dilution for 30 seconds at 20.0°C.
Color:	USDA Grade A	Measured without dilution using C2 Illuminant.
pH:	4.00 ± 0.40	
Rinse Drained Weight:	$35 \pm 10\%$	Using #8 Screen.
Salt:	0.4 – 0.9%	Or to meet customer specification.
Total Acid:	As found	Based on citric acid titration. May vary to control pH.
Cut Size & Product Code:	$\frac{3}{8}$ " x $\frac{1}{2}$ " x $\frac{3}{4}$ " = 999P	Given large cut size, dice pieces will vary.

B. Microbiological Specification

Meets CFR Title 21 requirements for commercial sterility.

C. Microanalytical Specification

Howard Mold Count $\leq 20\%$

D. Storage

The product is to be kept from freezing and not stored at temperatures above 110° F.

E. Manufacturing Locations

Santa Nella
12045 S. Ingomar Grade Road
Los Banos, California 93635