



Fresh Dried Tomatoes

Product Profile

BUYERS GUIDE

Product: **Fresh Dried Tomatoes** are prepared from fresh, sound, sun-ripened Roma type tomatoes washed with microbiologically controlled water, and mechanically dried under controlled conditions.

Ingredients: Roma-type tomatoes

Country of Origin: Product of the United States

Available Cuts:

Halves:	Approximately 1½" x 2"
Julienne:	Approximately 1½" x ¼"
Double Julienne:	Approximately ¼" x ½"
Triple Diced:	Approximately ¼" x ¼"
Coarse Diced:	≥ 95% through Screen ¼"
Small Diced:	≥ 95% through Screen 6"
Granular:	≥ 95% through Screen 12"
Powder:	≥ 90% through US Screen #40

**Sizes are approximate*

Standard Pack Sizes:

Halves and Julienne:	25 lb. net weight, 27 lb. gross weight
All Other Cuts:	35 lb. net weight, 37 lb. gross weight
Powder:	30 lb. net weight, 32 lb. gross weight

**Bulk bins available upon request*

Case Sizes:

Halves:	23 ⁹ / ₁₆ " x 19 ¹ / ₂ " x 8"
All other cuts:	23 ⁹ / ₁₆ " x 19 ¹ / ₂ " x 6"

Pallet Configuration:

Halves and Julienne:	Ti – 4	Hi – 7	Height: 62"	Gross Weight: 840 lbs
All Other Cuts:	Ti – 4	Hi – 7	Height: 48"	Gross Weight: 1120 lbs
Powder:	Ti – 4	Hi – 7	Height: 48"	Gross Weight: 980lbs

QUALITY ASSURANCE GUIDE

Product Statements

- Regulatory:** Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs). Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations.
- Packaging:** This product is packed in food grade, colored polyethylene liners, lightly vacuumed and heat sealed before being placed inside corrugated boxes then sealed with clear box tape.
- Labeling:** Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).
- HACCP:** This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
- Extraneous Matter:** During processing, this product passes through multiple in-line magnets, sizing screens and a metal detector to insure it is free from harmful extraneous material.
- Treatment:** This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
- Natural:** This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.
- Allergens:** This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens.
- Gluten Free:** This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities.
- GMO:** To the best of our knowledge, this product is free of Genetically Modified ingredients.
- Certifications:**
- Kosher: Pareve OK Kosher 
 - Halal: Islamic Food and Nutrition Council of America (IFANCA) 
 - SQF: The plant is certified for SQF 2000 code-level 2

Revised on: 5/01/2017

Approved by: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep red color, typical of dried tomatoes. Color may vary due to the nature of agricultural products.	
Flavor:	Intense tomato flavor	
Moisture:	25% maximum	
Additives:	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
Microbiological:	Aerobic Plate Count	≤100,000/g
	Lactics	≤100,000/g
	Yeast/Mold	≤1,000/g each
	Coliforms	≤100/g
	Generic E. coli	≤10/g
	Salmonella spp.	ND/25g
Storage Conditions:	Store unopened in a cool, dry place for optimum shelf life	
Shelf Life Guaranty:	When stored at:	35-45°F – 12 months, 45-55°F – 6 months 55-65°F – 3 months, 65-75°F – 2 months

R&D GUIDE

Nutritional Information

Sample Size: 100 g

Water	14.56 g	Potassium	3,427 mg
Calories	258	Sodium	163 mg
Calories from Fat	24.9	Zinc	1.99 mg
Calories from Carbs	199	Copper	1.423 mg
Calories from Protein	34.4	Manganese	1.846 mg
Protein	14.11 g	Selenium	5.5 mcg
Total Lipid (Fat)	2.97 g	Vitamin C	39.20 mg
Ash	12.60 g	Thiamin – B1	0.528 mg
Total Carbohydrate	55.76 g	Riboflavin – B2	0.489 mg
Dietary Fiber	12.30 g	Niacin – B3	9.05 mg
Total Sugars	37.59 g	Pantothenic	2.087 mg
Added Sugars	0.00 g	Vitamin B6	0.332 mg
Insoluble Fiber	9.20 g	Folate, Total	68 mcg
Other Carbohydrates	8.80 g	Folic Acid	0.00 mcg
Saturated Fat	0.426 g	Choline, total	104.6 mg
Stearic Acid	0.096 g	Vitamin B-12	0.00 mg
Palmitic Acid	0.326 g	Carotene, Beta	524 mcg
Monounsaturated Fat	0.487 g	Carotene, Alpha	0.00 mcg
Polyunsaturated Fat	1.115 g	Vitamin A	874 IU
Trans Fat	0.00 g	Lycopene	49,502 mcg
Cholesterol	0.00 mg	Lutein + zeaxanthin	1419 mcg
Calcium	110 mg	Vitamin E – Alpha Eq.	0.01 mg
Iron	9.09 mg	Vitamin D	0.00 mcg
Magnesium	194 mg	Aspartic Acid	1.957 g
Phosphorus	356 mg	Glutamic Acid	5.202 g

• Updated 2017

Nutritional Note: These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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Approved by: Dr. Azam

SAFETY DATA SHEET

**U.S. Department of Labor
Occupational Safety and Health Administration**

Culinary Farms- Fresh Dried Tomatoes

There are no known health hazards other than a specific allergic reaction to tomatoes and tomato products. There are no general or specific manifestations resulting from exposure to inhalation or transdermal.

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