



Pure Sun Dried™ Tomatoes

Product Profile

BUYERS GUIDE

Product: **Pure Sun Dried™ Tomatoes** are prepared from fresh, sound, sun-ripened Roma type tomatoes washed with microbiologically controlled water, dried under controlled conditions and naturally sun dried. **NO Sulfites are added in the product.**

Ingredients: Sun Dried Tomatoes

Country of Origin: Product of the United States

Available Cuts:

| | |
|---------------------------|--|
| Halves: | 1 1/2" x 2" |
| Julienne: | 1 1/2" x 1/4" |
| Double Julienne: | 1/2" x 1/4" |
| Triple Diced: | 1/4" |
| Coarse Diced: | ≥ 95% through Screen ¼" |
| Small Diced: | ≥ 95% through Screen 6" |
| Powder: | 95% through US Screen #30 |
| Granular w/powder:-12/+40 | (90% through Screen 12, 10% through Screen 40) |
| Granular w/o Powder: | ≥ 95% through Screen 12" |
| 101 Blend: | (50% coarse ground+30% small diced+20% granular) |

**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
**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"

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

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 | |
| Water Activity: | <0.70 | |
| PH: | 4.7 or lower | |
| Additives: | Preservatives: | None added |
| | Artificial colors/dyes: | None added |
| | Artificial flavors: | None added |
| | Other: | NO Sulfites are 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/375g |
| 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 | Vitamin B-12 | 0.00 mg |
| Added Sugars | 0 mg | | |
| Soluble Fiber | 3.10 g | Carotene, Beta | 524 mcg |
| Insoluble Fiber | 9.20 g | Carotene, Alpha | 0.00 mcg |
| Other Carbohydrates | 8.80 g | Vitamin A | 874 IU |
| Saturated Fat | 0.426 g | Lycopene | 49,502 mcg |
| Monounsaturated Fat | 0.487 g | Lutein + zeaxanthin | 1419 mcg |
| Polyunsaturated Fat | 1.115 g | Vitamin E – Alpha Eq. | 0.01 mg |
| Trans Fat | 0.00 g | Vitamin D | 0.00 mcg |
| Cholesterol | 0.00 mg | Calcium | 110 mg |
| | | Iron | 9.09 mg |
| | | Magnesium | 194 mg |
| | | Phosphorus | 356 mg |

***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.

Revised on: 4/28/2017
Approved by: Dr. Azam

SAFETY DATA SHEET

U.S. Department of Labor

Occupational Safety and Health Administration

Culinary Farms Pure Sun 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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