





# Organic Dried Tomatoes

## Product Profile

<b>Product:</b>	<b>Organic Dried Tomatoes</b> are prepared from fresh, sound, sun-ripened Roma type tomatoes washed with microbiologically controlled water, and mechanically dried under controlled conditions.		
<b>Ingredients:</b>	100% Roma-type tomatoes		
<b>Country of Origin:</b>	Product of the United States		
<b>Available Cuts*:</b>	Halves: $1\frac{1}{2}'' \times 2''$	Coarse Diced: $\frac{3}{16}'' \times \frac{3}{16}''$	
	Julienne: $1\frac{1}{2}'' \times \frac{1}{4}''$	Small Diced: $\frac{1}{8}'' \times \frac{1}{8}''$	
	Double Julienne: $\frac{1}{2}'' \times \frac{1}{4}''$	Granular: 12 mesh	
	Triple Diced: $\frac{1}{4}'' \times \frac{1}{4}''$		
	* Sizes are approximate		
<b>Standard Pack Sizes:</b>	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		
<b>Case Sizes:</b>	Halves: $23\frac{9}{16}'' \times 19\frac{1}{2}'' \times 8''$	Cube – 2.127	
	All other cuts: $23\frac{9}{16}'' \times 19\frac{1}{2}'' \times 6''$	Cube – 1.595	
<b>Pallet Configuration:</b>	Halves: Ti – 4 Hi – 5 Height 44"	Gross Weight – 600 lbs	
	Julienne: Ti – 4 Hi – 5 Height 34"	Gross Weight – 600 lbs	
	All Other Cuts: Ti – 4 Hi – 5 Height 34"	Gross Weight – 800 lbs	
<b>Storage Conditions:</b>	Store unopened in a cool, dry place for optimum shelf life		
<b>Certifications:</b>	Organic: California Certified Organic Farmers (CCOF)		
	Kosher: Pareve - Kehilla Kosher		

## Product Statements

<b>Regulatory:</b>	Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs) and National Organic Program Standards (NOP). Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), NOP, State and Municipal laws and regulations.
<b>Packaging:</b>	This product is packed in food grade, colored polyethylene liners, lightly vacuumed and heat sealed before being placed inside corrugated boxes then sealed with yellow box tape.
<b>Labeling:</b>	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.).
<b>HACCP:</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
<b>Extraneous Matter:</b>	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.
<b>Treatment:</b>	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
<b>Natural:</b>	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.
<b>Allergens:</b>	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.
<b>Gluten Free:</b>	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.
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.

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## Technical Data

<b>Color:</b>	Predominately deep red color, typical of dried tomatoes. Color may vary due to the nature of agricultural products.	
<b>Flavor:</b>	Intense tomato flavor	
<b>Moisture:</b>	25% maximum	
<b>Water Activity:</b>	<0.70	
<b>PH:</b>	4.7 or lower	
<b>Additives:</b>	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
<b>Microbiological:</b>	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
<b>Shelf Life Guaranty:</b>	When stored at:	35-45°F – 12 months, 45-55°F – 6 months 55-65°F – 3 months, 65-75°F – 2 months

## 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
Sugars	37.59 g	Pantothenic	2.087 mg
Soluble Fiber	3.10 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 IU
Magnesium	194 mg	Aspartic Acid	1.957 g
Phosphorus	356 mg	Glutamic Acid	5.202 g

**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. Each "~" indicates a missing or incomplete value.

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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# MATERIAL SAFETY DATA SHEET

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

### SECTION I

Manufacturers Name:

Culinary Farms, Inc.

Emergency Telephone Number:

916.375.3000

Address:

1244 E. Beamer St

Woodland, CA. 95776

Chemical Name or Synonyms:

Organic Dried Tomatoes

Trade Name:

Culinary Farms Organic Dried  
Tomatoes

Formula:

N/A

### SECTION II

#### HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A

Alloys & Metallic Coatings: N/A

Hazardous Mixtures of other liquids,  
solids or gases: N/A

### SECTION III

#### PHYSICAL DATA

Boiling Point: N/A

Vapor Pressure: N/A

Vapor Density: N/A

Solubility in Water: N/A

Specific Gravity: 0.42

Percent Volatile: N/A

Evaporation Rate: N/A

Appearance and Odor: This product is  
an oven dried tomato. Color is dark red.

Odor is sweet fruit-like.

### SECTION IV

#### FIRE & EXPLOSTION HAZARD DATA

Flash Point: N/A

Flammable Limits: N/A

### SECTION V

#### HEALTH HAZARD DATA

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.

### SECTION VI

#### REACTIVITY DATA

Stability: This product is stable in all  
known normal food storage conditions.

Incompatibility: N/A

Hazardous Decomposition Products:  
N/A

Hazardous Polymerization: N/A

### SECTION VII

#### SPILL OR LEAK PROCEDURES

N/A

### SECTION VIII

#### SPECIAL PROTECTION INFORMATION

Respiratory Protection: None required.

Protective Clothing: None required

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