




Italian-Style Savory Sun Dried Tomatoes

Product Profile

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| Product: | Italian-Style Savory Sun Dried Tomatoes are prepared from sun-ripened, sun dried Roma type tomatoes that are blended with savory Italian herbs and other natural flavors. | | |
| Ingredients: | Sun Dried Tomatoes (tomatoes, sulfur dioxide (for color retention)), water, natural flavors, salt, xanthan gum | | |
| Country of Origin: | Product of the United States | | |
| Available Cuts*: | Julienne: $1\frac{1}{2}'' \times \frac{1}{4}''$ | Coarse Diced: $\frac{3}{16}'' \times \frac{3}{16}''$ | Small Diced: $\frac{1}{8}'' \times \frac{1}{8}''$ |
| | Double Julienne: $\frac{1}{2}'' \times \frac{1}{4}''$ | | |
| | Triple Diced: $\frac{1}{4}'' \times \frac{1}{4}''$ | | |
| | * Sizes are approximate | | |
| Standard Pack Sizes: | 50 lb. net weight, 52 lb. gross weight | | |
| Case Sizes: | $23\frac{9}{16}'' \times 19\frac{1}{2}'' \times 6''$ | Cube – 1.595 | |
| Pallet Configuration: | Ti – 4 | Hi – 5 | Height 34" Gross Weight – 1100 lbs |
| Storage Conditions: | Store unopened in a cool, dry place for optimum shelf life | | |
| Certifications: | Kosher: Pareve - Kehilla Kosher |  | |

Product Statements

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| 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 and hand tied 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 does not qualify as natural in accordance with current labeling best practices and US or EU regulatory guidelines due to sulfites. The product is free from all color and flavor additives. |
| Allergens: | This product contains <u>sulfites</u> . It does not contain any other major or minor allergen recognized by US or EU regulations and is processed in a facility free of major 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. |

Technical Data

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| Color: | Predominately bright red color, typical of sun dried tomatoes. Color may vary due to the nature of agricultural products. | |
| Flavor: | Intense tomato flavor blended with Italian herb flavors | |
| Moisture: | 30% maximum | |
| Water Activity: | <0.85 | |
| PH: | 4.7 or lower | |
| Additives: | Preservatives: | Sulfur Dioxide (1500-4000 ppm) |
| | Artificial colors/dyes: | None added |
| | Artificial flavors: | None added |
| | Other: | Xanthan gum |
| 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 |
| Shelf Life Guaranty: | When stored at: | 35-45°F – 6 months, 45-55°F – 4 months 55-65°F – 2 months, 65-75°F – 1 month |

Nutritional Information

Sample Size: 100 g

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| Water | 23.83 g | Potassium | 3019 mg |
| Calories | 233 | Sodium | 228.17 mg |
| Calories from Fat | 30 | Zinc | 1.76 mg |
| Calories from Carbs | ~ | Copper | 1.254 mg |
| Calories from Protein | ~ | Manganese | 1.62 mg |
| Protein | 12.43 g | Selenium | 4.8 mcg |
| Total Lipid (Fat) | 3.235 g | Vitamin C | 34.53 mg |
| Ash | 11.33 g | Thiamin – B1 | 0.46 mg |
| Total Carbohydrate | 49.16 g | Riboflavin – B2 | 0.43 mg |
| Dietary Fiber | 10.86 g | Niacin – B3 | 7.97 mg |
| Sugars | 33.11 g | Pantothenic | 1.838 mg |
| Soluble Fiber | 2.76 g | Vitamin B6 | 0.292 mg |
| Insoluble Fiber | 8.10 g | Folate, Total | 59 mcg |
| Other Carbohydrates | 7.77 g | Folic Acid | ~ |
| Saturated Fat | 0.450 g | Choline, total | 92.1 mg |
| Stearic Acid | 0.085 g | Vitamin B-12 | 34.53 mg |
| Palmitic Acid | 0.287 g | Carotene, Beta | 461 mcg |
| Monounsaturated Fat | 0.558 g | Carotene, Alpha | 0.00 mcg |
| Polyunsaturated Fat | 1.084 g | Vitamin A | 772 IU |
| Trans Fat | 0 g | Lycopene | 43,562 mcg |
| Cholesterol | 0 mg | Lutein + zeaxanthin | 1249 mcg |
| Calcium | 97 mg | Vitamin E – Alpha Eq. | 0.001 mg |
| Iron | 8.00 mg | Vitamin D | 0 IU |
| Magnesium | 171 mg | Aspartic Acid | 1.724 g |
| Phosphorus | 313 mg | Glutamic Acid | 4.582 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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| Issued | 06/16/11 |
| Supersedes | 03/01/11 |

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:
Dried Tomatoes
Trade Name:
Culinary Farms Italian Savory Sun
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 a sun
dried tomato. Color is red. Odor is sweet
fruit-like and savory.

SECTION IV

FIRE & EXPLOSTION HAZARD DATA

Flash Point: N/A
Flammable Limits: N/A

SECTION V

HEALTH HAZARD DATA

This product contains sulfites as a
preservative. There are no other 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

MSDS REVISION DATE: February 28, 2011