



#10 Dei Fratelli Petite Diced Tomatoes DFDI3/8610_EX

Nutrition Facts

About 24 servings per container
Serving size 1/2 Cup (123g)


Amount per serving
Calories **25**

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	10%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.7mg	4%
Potassium 290mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Tomatoes, Tomato Juice, Sea Salt, Citric Acid, Calcium Chloride.

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		08/14/2018	6.0
PRODUCT: #10 DF Petite Diced Tomato		PAGE #:	
INT. REF #: recipe DFDI3/8610 (D8FS)		1 of 2	

DESCRIPTION

Diced tomatoes shall be prepared from sound whole tomatoes of the red variety (*Lycopersicon esculentum* P. Mill) which have been washed, sorted for quality, peeled, and diced to 3/8" x 3/8" x 3/8". A topping juice made from fresh tomatoes is used as a packing medium. Product is produced in accordance with Good Manufacturing Practices (GMP) in a manner to assure a clean and wholesome product and is sufficiently processed by heat to assure preservation in hermetically sealed cans. Ingredients and the finished product shall conform to the provisions of the Federal Food, Drug, and Cosmetic Act and any revisions promulgated thereunder.

SENSORY

Appearance	3/8" x 3/8" x 3/8" diced tomato pieces
Color	Meets USDA Grade A Standards; At least 90% USDA Tomato Red, but not more than 5% less red than Minimum Red for Canned Tomatoes or yellow, and none may be vivid green. (U.S. Standards** 27-30 points)
Flavor	Normal flavor and odor means a typical characteristic flavor and odor of mature tomatoes.

PHYSICAL


	UOM	Target	Comments/References
Net Weight	oz.	102 oz.	#10 (603 x 700)—6 lbs. 6 oz.
Case Weight	lbs.	45 lbs.	Six #10 cans per case

ANALYTICAL

	UOM	Min	Max	Target	Comments/References
pH		3.8	4.4	4.1	*AOAC Official Method 981.12, 2005
Total Acidity	%	0.3	0.5	0.4	*AOAC Official Method 942.15, 2005
Salt	%	0.45	0.75	0.6	*AOAC Official Method 971.27, 2005
Calcium	ppm	400	800	600	800 ppm = 0.08% volume = 800 mg/kg
Vacuum	in.	5	-	-	
Drained Weight	oz.	63.5	-	-	Meets USDA Grade A Standards for #10 container; *AOAC Official Method 968.30, 2006
Character	Meets USDA Grade A Standards; Good character is defined as tomatoes in which not more than 15% by count are excessively soft or mushy. (U.S. Standards** 18-20 points)				
Defects	Meets USDA Grade A Standards; Core Material (trace), EVM (trace), Peel (1 square inches), Blemished Areas (1/16 square inch), Discolored Portions (1/4 square inch). (U.S. Standards** 27-30 points)				

*Association of Official Analytical Chemists

This product conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and all applicable state and local laws. It was processed in accordance with all four main section of the U.S. Public Health Security and Bioterrorism and Response Act of 2002 and in accordance with recognized Good Manufacturing Practices (GMP's).

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**U.S. Standards Grade A—90 points or greater out of 100. For sliced and diced styles, the final total score is adjusted by dividing the total score by 80 then multiplying by 100 to allow for the absence of the factor of wholeness. Shall not exceed U.S. Government established tolerances for pesticide residues.

MICROBIOLOGICAL

The contents of the container shall receive a thermal process proven adequate to rid the product of microorganisms of public health and spoilage significance. Defect action levels, as established by FDA for the item, are less than these specific tolerances currently in effect.

SHELF LIFE

There is no set shelf life for this product. However, recommended “best use by” dates are determined by the nature of the product and the barrier characteristics of the containers. Best-use-by date of the product packed in metal cans is 30 months from the manufacturing date under proper storage conditions. Recommended storage temperature is 60-80°F. Product should be stored in a dry environment and should not be refrigerated.

SHIPPING AND STORAGE

HCC practices FIFO. Product shall be transported and received under ambient conditions. Carriers shall be suitable for food use, clean in order to prevent possible contamination, and shall protect against deterioration. The number of containers shipped per production code is to accompany bill of lading on each delivery. Every trailer leaving HCC facility shall be inspected and sealed with security tags. Unlabeled products can only be shipped under memorandum of understanding for the use of unlabeled products or under relabeling agreements.

INGREDIENTS

Tomatoes, Tomato Juice, Sea Salt, Citric Acid, and Calcium Chloride.

KOSHER

Certificates are available upon request.



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