

PRODUCT SPECIFICATION SHEET

Premium Tomato & Food Products

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Y59P

Effective Date:

02/03/17

114 oz TOMATO KETCHUP

PRODUCT DESCRIPTION

Tomato ketchup is a thick, tangy, tomato condiment made from tomato concentrate, corn syrups, distilled vinegar, spice & flavorings. Product has good tomato flavor with a balance of sweet and sour notes.

NET WEIGHT AND PACKAGING

Per Tub Net Contents: 114 oz (7 lbs 2 oz) 3.23 kg

Packaging: 1 gal, red plastic food tub with screw top lid.

INGREDIENTS

Tomato Concentrate, High Fructose Corn Syrup, Distilled Vinegar, Corn Syrup, Salt, Less Than 2% Of: Spice, Onion Powder, Natural Flavors

ALLERGEN STATEMENT

None

QUALITY ATTRIBUTES

Viscosity Target (Bostwick cm,30s,68F): 4.0 cm

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union



SHELF LIFE AND STORAGE

16 months

Recommended Storage - Ambient, warehouse or household, dry storage.

CLAIMS AND WELLNESS NOTES

Product is eligible for the following label claims or 'call outs'

Gluten free

No artificial preservatives

USA origin claims

Nutrition Facts

About 190 servings per container

Serving size 1 Tbsp (17g)

Amount Per Serving

Calories **20**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 5g **2%**

Dietary Fiber 0g **0%**

Total Sugars 4g

Includes 4g Added Sugars **8%**

Protein 0g

Vit. D 0mcg 0% • Calcium 0mg 0%

Iron 0mg 0% • Potas. 0mg 0%

* The % Daily Value (DV) 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.

Nutrition Label Comments and Disclaimers

None

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