

7/11®

Ground Tomatoes

Nutrition Facts

Serving Size 1/2 cup (125g)

Amount Per Serving

Calories 50 Calories from Fat 0

% Daily Value *

Total Fat 0 g 0 %

Saturated Fat 0 g 0 %

Trans Fat 0 g 0 %

Cholesterol 0 mg 0 %

Sodium 380 mg 16 %

Total Carbohydrate 10 g 3 %

Dietary Fiber 3 g 11 %

Sugars 7 g

Protein 3 g

Vitamin A 15 % Vitamin C 25 %

Calcium 2 % Iron 4 %

* Percent Daily Value are based on a 2,000 calorie diet.

Your daily values may be higher or lower depending
on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Calories per gram

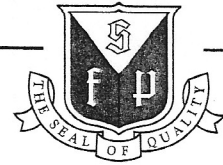
Fat 9 • Carbohydrate 4 • Protein 4

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RED7



Stanislaus
Food
Products

P.O. Box 3951 (95352)
1202 "D" Street
Modesto, CA 95354
(209) 522-7201
Fax (209) 521-4014



SPECIFICATION SHEET

Brand: **7/11[®] Ground Unpeeled Tomatoes**
Top Code: **RED7**

1. REGULATORY REQUIREMENTS

- a. This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938, as amended, and all applicable regulations thereunder.
- b. This product shall be processed and packed under strict sanitary conditions in accordance with FDA current Good Manufacturing Practices, Title 21 CFR Part 110.
- c. The product shall be free from all forms of foreign and extraneous matter as can be achieved by Good Manufacturing Practices.

2. INGREDIENT DECLARATION

Vine-ripened fresh unpeeled tomatoes, salt and naturally derived citric acid.

3. PRODUCT REQUIREMENTS

- a. Net Weight - The net weight of the product shall range from 104 to 108 oz. Label weight is 105 oz. (6 lbs. 9 oz.).
- b. pH - The pH of this product shall range from 4.0 to 4.4.
- c. Particle/Screen Size - Proprietary.



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- d. Brix (final) - The Brix Value (NTSS) of the product vary due to naturally occurring sugar levels of the incoming fruit.
- e. Consistency - The consistency, as measured by the Bostwick consistometer, will range from 4.0 to 6.0 cm, at 68°F, for 30 seconds.
- f. Vacuum - 3 to 15 inches of Hg.

4. MICROBIOLOGICAL REQUIREMENTS

The microbiological safety and quality of this product will be that expected with the use of high quality ingredients and raw materials following Good Manufacturing Practices during production, and the use of appropriate packaging and distribution control procedures to prevent product deterioration.

5. PACKAGING

- a. The product shall be packed in No. 10 cans. There are six (6) cans per master case.
- b. Upon receipt, the master cases shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity.
- c. In addition to label information which is required by regulatory agencies to be present, a production code which is easily identifiable shall appear on the inner containers and master case.

6. SHIPPING AND STORAGE

- a. This product shall be shipped and stored in a clean, dry environment.
- b. Documents of each shipment indicating production code(s) and the number of containers within each code shall be kept on file at the manufacturer's location.

7. QUALITY STANDARDS

This product shall not be shipped until all the quality control tests have been completed and all Stanislaus Food Products specifications have been met.