



SPECIFICATION SHEET

Brand: **FULL RED® CALIFORNIA TOMATO PASTE**
Top Code: **BXC**

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 & 117.
- c. The product shall be free from all forms of foreign and extraneous matter as can be achieved by Good Manufacturing Practices.

2. DEFINITION

A 24% NTSS tomato paste.

3. INGREDIENT DECLARATION

Vine-ripened fresh tomatoes and naturally derived citric acid.

4. COUNTRY OF ORIGIN

United States of America

5. PRODUCT REQUIREMENTS

- a. Net Weight - The net weight of the product shall range from 109 to 113 oz. Label weight is 111 oz. (6 lbs. 15 oz.).
- b. pH - The pH of this product shall range from 4.0 to 4.5.
- c. Particle/Screen Size - Proprietary.



Stanislaus
Food
Products

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

Full Red® California Tomato Paste

- d. Brix (final) - The minimum Brix Value (NTSS) of the product is 24%.
- e. Consistency - The consistency, as measured by the Bostwick consistometer, will range from 3.0 to 5.0 cm, at 68°F, for 30 seconds when diluted to 12% NTSS.
- f. Vacuum - 3 to 15 inches of Hg.

6. 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.

7. 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.

8. 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.

9. 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.

10. ALERGEN STATEMENT

Stanislaus Food Products Company does not use any commonly defined allergens. Our products are free of major Allergens including: peanuts, tree nuts, sesame seeds, eggs, milk, soy, wheat, fish, shellfish, crustacean and sulfites.



FULL RED® TOMATO PASTE

Nutrition Facts

104 servings per container

Serving size 1/8 Cup (30g)

Amount per serving

Calories

25

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 20mg 1%

Total Carbohydrate 7g 3%

Dietary Fiber 2g 7%

Total Sugars 5g

No Added Sugars 0%

Protein 1g

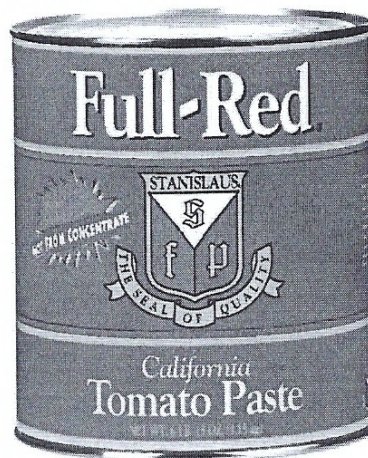
Vitamin D 0mcg 0%

Calcium 11mg 0%

Iron 0mg 0%

Potassium 278mg 6%

* 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.



Ingredients:

Vine-ripened fresh tomatoes and naturally derived citric acid.

Does NOT Contain:

Egg, Fish, Milk, Peanut, Sesame, Shellfish, Soy, Tree Nuts, or Wheat.
Product is Gluten-Free.

01041



Full Red® Tomato Paste is a super-thick, intensely flavorful deep red paste. "Packed From Fresh Tomatoes, Not From Concentrate" for maximum fresh tomato flavor.



Medallion Labs

www.medallionlabs.com 800-245-5615 info@medlabs.com

Final Report

Order # Sample ID: 2019-004214-02 Company: Stanislaus Food Products Compa
Customer Sample ID: BXC Stanislaus Food Products Company
Sample Description: Full Red Tomato Paste (BXC)

Analytical Testing

Method:	Component:	Result:	Test Date:
² Mock Serving Label	Serving Size	30g	03-May-2019

Analytical Testing

Method:	Component:	Result:	Test Date:
Ash	Ash	2.053 %	07-May-2019
² Calories	Calories	106 Calories/100g	21-May-2019
	Calories, 2020	82 Calories/100 g	21-May-2019
	Calories from Fat	2 Calories/100g	21-May-2019
	Calories from Saturated Fat	1 Calories/100 g	21-May-2019
² Carbohydrates	Carbohydrates	21.8 %	21-May-2019
Cholesterol	Total Cholesterol	<1.0 mg/100g	08-May-2019
Fat (Gas Chromatography)	Total Fat	0.17 %	08-May-2019
	Saturated Fat	0.06 %	08-May-2019
	Monounsaturated Fat	<LOQ %	08-May-2019
	cis-cis Polyunsaturated Fat	0.11 %	08-May-2019
	trans Fat	<LOQ %	08-May-2019
² Fiber (AOAC 2011.25)	Insoluble Dietary Fiber	4.4 %	10-May-2019
	Soluble Dietary Fiber Gravimetric	3.0 %	10-May-2019
	Soluble Dietary Fiber HPLC	0.0 %	10-May-2019
	Soluble Dietary Fiber Total	3.0 %	10-May-2019
	Total Dietary Fiber	7.4 %	10-May-2019
Metals (ICP-OES)	Calcium	37.4 mg/100g	08-May-2019
Metals (ICP-OES)	Iron	1.17 mg/100g	08-May-2019
Metals (ICP-OES)	Potassium	928 mg/100g	08-May-2019
Metals (ICP-OES)	Sodium	65.3 mg/100g	08-May-2019

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

Date Issued: May 21, 2019

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Report #: 15835

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Sample Description: Full Red Tomato Paste (BXC)

Analytical Testing

Method:	Component:	Result:	Test Date:
Moisture by Vacuum Oven	Moisture	71.683 %	03-May-2019
Protein	Protein (6.25)	4.30 %	09-May-2019
Sugars	Galactose	<0.1 %	21-May-2019
	Fructose	7.57 %	21-May-2019
	Glucose	7.52 %	21-May-2019
	Sucrose	0.189 %	21-May-2019
	Maltose	0.134 %	21-May-2019
	Lactose	<0.1 %	21-May-2019
	Total Sugar	15.4 %	21-May-2019
Vitamin A	Vitamin A (Retinol)	<50.0 IU/100 g	08-May-2019
	Vitamin A (Retinol)	<15.0 mcg/100 g	08-May-2019
Vitamin C	Vitamin C	41.20 mg/100g	08-May-2019
Vitamin D	Vitamin D2	<1.00 mcg/100 g	13-May-2019
	Vitamin D3	<1.00 mcg/100 g	13-May-2019
	Vitamin D Total	<LOQ mcg/100 g	13-May-2019

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