

Sun Dried Tomato

Powders

- Appealing surface color
- Profound impact of robust tomato notes (due to concentration)
- Good source of Umami
- Ideal flavor potentiator
- Excellent adherence for topical applications

*Contact VSP Products
or your Broker for samples.*



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VSP Products Inc.

NATURAL & PREMIUM SUN DRIED TOMATO POWDER

DESCRIPTION:

Roma-style tomatoes that are picked at the peak of ripeness and then sun dried by the traditional method using salt as a preservative to develop the rich flavor profile characteristic of naturally sun dried tomatoes. The tomatoes are then milled to create a product appropriate for use in dry mixes, pasta dough, soups, smooth sauces and snack coatings.

INGREDIENTS:

Natural Sun Dried Tomatoes: Sun Dried Tomatos, Salt

Premium Sun Dried Tomatoes: Sun Dried Tomatos, Sulfur Dioxide and/or Sodium Metabisulfite (for color retention).

SPECIFICATIONS:PHYSICAL

Color Premium sun dried tomato powder is characteristically red-brown to brown-orange.

Size

Regular	ON #8 SCREEN	ON #25 SCREEN	
	<0.5%	<5%	
Hi-Adherence	THROUGH #20 SCREEN	THROUGH #40 SCREEN	THROUGH #50 SCREEN
	99%	95%	70%

Flavor & Aroma

Pleasantly sweet, salty, distinct tomato flavor accented with a slight caramelized flavor that is characteristic of sun-dried tomatoes.

Shelf Life and Storage

Refrigerated shelf life for product in unopened packages is 24 months. Product is packaged at ambient temperature, and may have a core temperature above 40°F upon delivery. However, to maintain color and flavor it must be stored below 40°F and below 65% humidity, away from product with strong odors. Freezing will extend shelf life. VSP cannot guarantee the shelf life of product that has been stored or shipped at temperatures above 40°F.

Packaging

Product packed in poly bags in fiber boxes

SIZES	CUBE	CODE FOR	CODE FOR	CODE FOR
30#		REGULAR	DBL MILLED	NATURAL
bag/box	1.22	00-191711	07-291711	07-891711

Kosher

Products are certified as Kosher by the Orthodox Union (OU)

ANALYTICAL, CHEMICAL & MICRO BIOLOGICAL

Pesticides Shall not exceed U.S. Government established tolerances for pesticide residues

GMO Status Product is GMO free

Salt 4 – 8%

Moisture 6 - 9%

<u>Micro biological</u>	TEST	TOLERANCE LIMIT
Natural	Standard Plate Count/g	400,000 max
	Yeast/g	4,000 max
	Mold/g	4,000 max
Premium	Standard Plate Count/g	100,000 max
	Yeast/g	2,000
	Mold/g	2,000

Foreign Material

The product is prepared in a manner to preclude introduction of foreign or extraneous material. All products are sorted through an in-line magnet and a state-of-the-art metal detector to assure freedom from harmful extraneous material.

ORGANIC POWDERS AVAILABLE UPON REQUEST