



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION

SUN DRIED TOMATO #3 (VARIETY OF CUTS)

DESCRIPTION:

Select varieties of Roma-style Tomatoes that have been dried, without any preservatives, with warm air to create a product that has a sweet, fresh tomato flavor. The tomatoes are then transferred into the sun to complete the drying process and intensify the natural flavors. Customers that wish to avoid the presence of sulfites and salt in their products can use this product as an alternative to standard sun dried tomatoes.

INGREDIENTS:

100% Sun Dried Tomatoes

SPECIFICATIONS:

PHYSICAL

<u>Color</u>	Sun Dried Tomato #3 is characteristically reddish-brown with slight color variations due to natural growing conditions.	
<u>Size</u>	Halves	Typical of Sun Dried Tomatoes, approximately 1" x 2."
	Julienne	Strips approximately 1/4" wide & length typical of Sun Dried Tomatoes.
	Double Diced	Strips approximately 1/4" wide by 1/2" - 1" long.
	Triple Diced	Strips approximately 1/4" wide by 1/4" - 1/2" long.
	Finely Diced	Irregular cubes ranging in size from 1/8" to 1/4".
	Ultra Finely Diced	Granular form – ranging from in size from 1/16" to 1/8".

Flavor & Aroma Pleasantly sweet, fresh-tomato flavor note with a caramelized flavor.

Shelf Life and Storage Refrigerated shelf life for product in unopened packages is 12 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. Morning Star Packing 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	STANDARD PRODUCT CODE
25# bag/box (Halves & Julienne)	1.22	19-1x1111 ('x' indicates cut size)
30# bag/box	1.22	19-1x1111 ('x' indicates cut size)

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

ANALYTICAL, CHEMICAL & MICROBIOLOGICAL

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

GMO Status Product is non-GMO

Moisture 19 - 22%

Microbiological	TEST	TOLERANCE LIMIT
	Standard Plate Count/g	400,000 max
	Yeast/g	4,000 max
	Mold/g	4,000 max
	Salmonella	NEG /375g
	Listeria	NEG /25g
	E-coli	<3 MPN

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.



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION

SUN DRIED TOMATO #3 – STEAM TREATED (VARIETY OF CUTS)

DESCRIPTION:

Select varieties of Roma-style Tomatoes that have been dried, without any preservatives, with warm air to create a product that has a sweet, fresh tomato flavor. The tomatoes are then transferred into the sun to complete the drying process and intensify the natural flavors. The tomatoes are steam treated to create a product that is lower in overall microbial load. Customers that wish to avoid the presence of sulfur and salt in their products can use this product as an alternative to standard sun dried tomatoes.

INGREDIENTS:

Sun Dried Tomatoes

SPECIFICATIONS:

PHYSICAL

Color	Sun Dried Tomato #3 Steamed is characteristically brownish-red with slight color variations due to natural growing conditions.		
Size	Halves	Typical of Sun Dried Tomatoes, approximately 1" x 2."	
	Julienne	Strips approximately 1/4" wide & length typical of Sun Dried Tomatoes.	
	Double Diced	Strips approximately 1/4" wide by 1/2" - 1" long.	
	Triple Diced	Strips approximately 1/4" wide by 1/4" - 1/2" long.	
	Finely Diced	Irregular cubes ranging in size from 1/8" to 1/4".	
	Ultra Finely Diced	Granular form – ranging from in size from 1/16" to 1/8".	
Flavor & Aroma	Pleasantly sweet, fresh-tomato flavor note with a caramelized flavor.		
Shelf Life and Storage	Refrigerated shelf life for product in unopened packages is 12 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 <u>stored below 40°F</u> and below 65% humidity, away from product with strong odors. Freezing will extend shelf life. Morning Star Packing 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	Standard Product Code
	25# bag/box (Halves & Julienne Cut)	1.22	TBD
	30# bag/box	1.22	TBD

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

ANALYTICAL, CHEMICAL & MICROBIOLOGICAL

Pesticides	Shall not exceed U.S. Government established tolerances for pesticide residues
GMO Status	Product is non-GMO
Moisture	19 - 22%

Microbiological	Test	Tolerance Limit
	Standard Plate Count/g	400,000 max
	Yeast/g	4,000 max
	Mold/g	4,000 Max
	Salmonella	Negative / 375g
	Listeria	Negative / 25g
	E. coli	< 3 Mpn /g

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.