



# THE MORNING STAR PACKING COMPANY

## PRODUCT SPECIFICATION

### PREMIUM SALTED SUN DRIED TOMATOES

#### AMBIENT

(VARIETY OF CUTS)

#### DESCRIPTION:

Roma-style tomatoes that are picked at the peak of ripeness, dried naturally under the sun, with salt as the preservative, using the traditional method to develop the rich flavor profile characteristic of naturally sun dried tomatoes. The tomatoes are dried further to create products that are appropriate for use in dry mixes, spice blends and other low moisture applications.

#### INGREDIENTS:

Sun Dried Tomatoes, Salt.

#### SPECIFICATIONS:

##### PHYSICAL

Color Premium Salted Sun Dried Tomatoes at low moisture are characteristically deep brownish-red with slight color variations due to natural growing conditions.

Size 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, salty tomato flavor accented with a slight caramelized flavor that is characteristic of salted sun dried tomatoes.

Shelf Life and Storage Ambient shelf life for product in unopened packages is 12 months. To maintain color, texture, & flavor the product must be stored below 65% humidity and away from product with strong odors. Freezing will extend shelf life.

Packaging Product packed in poly bags in fiber boxes

SIZES	CUBE	STANDARD PRODUCT CODE
25# bag/box	1.22	03-8x1111 ('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

Salt 4 - 8 %

Moisture 7 - 12 %

Microbiological	TEST	TOLERANCE LIMIT
	Standard Plate Count/g	400,000 max
	Yeast/g	4,000 max
	Mold/g	4,000 max

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

### SULFURED FINELY DICED AMBIENT SUN DRIED TOMATOES

#### DESCRIPTION:

Roma-style tomatoes that are picked at the peak of ripeness and then sun dried using the traditional method to develop the rich flavor profile characteristic of authentically sun dried tomatoes.

#### INGREDIENTS:

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

#### SPECIFICATIONS:

##### PHYSICAL

<u>Color</u>	Premium Sun Dried Tomatoes are characteristically brownish-red with slight color variations due to natural growing conditions.		
<u>Size</u>	Finely Diced	Irregular cubes ranging in size from 1/8" to 1/4"	
<u>Flavor &amp; Aroma</u>	Pleasantly sweet, mildly tart flavor accented with a slight caramelized flavor that is characteristic of sun dried tomatoes.		
<u>Shelf Life and Storage</u>	Refrigerated shelf life for product in unopened packages is 24 months. Product is packaged at ambient temperatures, and may have a core temperature above 40°F upon delivery. However, to maintain product shelf life, color, and flavor, the product must be stored below 40°F, below 65% humidity, and away from product with strong odors once received. Freezing will extend shelf life.		
<u>Packaging</u>	Product packed in poly bags in fiber boxes		
	<b>SIZES</b>	<b>CUBE</b>	<b>STANDARD PRODUCT CODE</b>
	25# bag/box	1.22	03-151111

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

##### ANALYTICAL, CHEMICAL & MICROBIOLOGICAL

<u>Pesticides</u>	Shall not exceed U.S. Government established tolerances for pesticide residues			
<u>GMO Status</u>	Product is non-GMO			
<u>Sulfur Dioxide</u>	< 2,500 PPM			
<u>Moisture</u>	7-12%			
<u>Microbiological</u>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>
	Standard Plate Count/g	500,000 max	Salmonella	NEG/750g
	Yeast/g	4,000 max	Listeria	NEG/25g
	Mold/g	4,000 max	E-coli	<3 mpn
<u>Foreign Material</u>	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.			