



# THE MORNING STAR PACKING COMPANY

## PRODUCT SPECIFICATION

### PREMIUM SALTED SUN DRIED TOMATOES (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.

#### INGREDIENTS:

Sun Dried Tomatoes, Salt.

#### SPECIFICATIONS:

##### PHYSICAL

<u>Color</u>	Premium Salted Sun Dried Tomatoes are characteristically brownish-red 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".
<u>Flavor &amp; Aroma</u>	Pleasantly sweet, salty tomato flavor accented with a slight caramelized flavor that is characteristic of salted sun dried tomatoes.	
<u>Shelf Life and Storage</u>	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.	
<u>Packaging</u>	Product packed in poly bags in fiber boxes	
	<b>SIZES</b>	<b>CUBE</b>
	25# bag/box (Halves Only)	1.22
	30# bag/box	1.22
<u>Kosher</u>	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>Salt</u>	4 - 8 %			
<u>Moisture</u>	21 - 25 %			
<u>Microbiological</u>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>
	Standard Plate Count/g	400,000 max	Salmonella	Neg /g
	Yeast/g	4,000 max	Listeria	Neg /g
	Mold/g	4,000 max	E-coli	<3 /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.



# THE MORNING STAR PACKING COMPANY

## PRODUCT SPECIFICATION

### PREMIUM SUN DRIED TOMATOES (VARIETY OF CUTS)

#### 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 deep red 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".	
<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 18 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 <u>stored below 40°F</u> , 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 (Halves Only)	1.22	00-1x1111 ('x' indicates cut size)
	30# bag/box	1.22	00-1x1711 ('x' indicates cut size)
<u>Kosher</u>	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>	< 3,500 PPM			
<u>Moisture</u>	21 - 25%			
<u>Microbiological</u>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>	<b>TEST</b>	<b>TOLERANCE LIMIT</b>
	Standard Plate Count/g	100,000 max	Salmonella	Neg /g
	Yeast/g	2,000 max	Listeria	Neg /g
	Mold/g	2,000 max	E-coli	<3 /g
<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.			