



JGBC Prod Spec - Hot Break 31% NTSS Tomato Paste 0.033–0.090” Finish Sizes

Product Description

J. G. Boswell Company manufactures tomato paste from ripe raw tomatoes that conform in every way to the provisions of the Federal Food, Drug, and Cosmetics Act and are processed in accordance with established Good Manufacturing Practices. **Meets CFR Title 21 for commercial sterility.**

Chemical and Physical	Target	Minimum	Maximum
Color TPS (USDA Score)	48+	45	N/A
NTSS	31.0%	30.0%	32.0%
pH	4.2	4.1	4.5
Total acidity	1.9%	1.4%	2.5%
Bostwick	4.2 cm	2.0 cm	7.0 cm
Howard mold count (USDA Score)	< 20%	0%	40%

The values above are typical at the time of pack. As an agricultural product, natural variation can occur. Most products are manufactured and sold to individual specifications.


Packaging

All product is aseptically packaged in sterile bag inside a container.

Container Type	Net
Plastic Drum weight (55 Gallon Bag)	532 ± 5 lbs
Wood Bin weight (300 Gallon Bag)	2905 ± 20 lbs

The container types can vary based on individual contract agreements. See a JGBC marketing representative for more information.


Labeling

All tomato paste or concentrated crushed tomato is labeled with the Product Type, Serial (container) number, lot code number, Ingredient Statement, Manufacturer Location, gross and net weight, Best before date and the Kosher  Symbol.

Product Storage

Stored under ambient conditions, non-refrigerated at temperatures of less than 120°F.

Kosher Certification

Product is manufactured under the supervision of Kashruth Division of the Orthodox Union and is certified Kosher when bearing the  symbol.

Halal Certification

Product is manufactured under the supervision of the Islamic Food and Nutrition Council of America (IFANCA) and copies of certification are available upon request.

Manufacturing Locations:

Buttonwillow, CA
Corcoran, CA

Ingredients Statement: Tomatoes



Product Nutritional Information

J G Boswell - Hot Break tomato paste 31% NTSS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Water (g)	65.6	65.6
Gram Weight (g)	100	100	Ash (g)	3.63	3.63
Calories (kcal)	106.45	106.45	Vitamins		
Fat (g)	0.61	0.61	Vitamin A - IU (IU)	1979.62	1979.62
Saturated Fat (g)	0.13	0.13	Vitamin A - RAE (mcg)	98.98	98.98
Mono Fat (g)	0.09	0.09	Vitamin C (mg)	28	28.43
Poly Fat (g)	0.21	0.21	Vitamin D - IU (IU)	0	0
Trans Fatty Acid (g)	0	0	Vitamin D - mcg (mcg)	0	0
Cholesterol (mg)	0	0	Minerals		
Carbohydrates (g)	24.55	24.55	Sodium (mg)	76.59	76.59
Total Dietary Fiber (g)	5.32	5.32	Calcium (mg)	46.73	46.73
Dietary Fiber (2016) (g)	5.32	5.32	Iron (mg)	3.87	3.87
Total Sugars (g)	15.81	15.81	Potassium (mg)	1316.29	1316.29
Added Sugar (g)	0	0	Other Nutrients		
Protein (g)	5.61	5.61	Sugar Alcohol (g)	0	0

Date: 11/3/2016

THIS INFORMATION IS TRUE AND ACCURATE TO THE BEST OF OUR KNOWLEDGE. The above data are from analysis by Food Chemicals Codex methods and/or by calculation, and should be considered "typical" and not a specification. Data are reported on an "as is" basis. This information is not to be taken as a representation for which we assume legal responsibility. Since your specific use application and conditions of use are beyond OUR control. The accuracy of the data supplied to Food Lab, Inc. (dba Brooker Laboratories) for conducting a nutrition analysis is solely the responsibility of the client. The accuracy of Clients formulas, recipes, measures & weights of ingredients, production yields, the additional data pertaining to the other ingredients such as nutrition information for specific ingredients used by Client in the recipe, and any other information supplied to Food Lab, Inc. is the responsibility of the Client. to Food Lab, Inc. is only responsible for the accuracy of nutrition analysis based on the accuracy of the data supplied by Client. Nutritional analysis information provided by to Food Lab, Inc. is based on the estimated database analysis using available standard USDA ingredients or specific brand name ingredients that are contained within to Food Lab, Inc. computer database programs. Some nutritional values may vary depending on the exact ingredients and specific brand name ingredients used by Client to produce its food product. to Food Lab, Inc. sole liability arising out of, or in connection with, the service provided herein, shall not exceed the invoice of said services. to Food Lab, Inc. is not a law firm and does not give legal advice. Nothing contained in this message should be construed as legal advice or the practice of law.

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