



JGBC Prod Spec - Cold Break 37% NTSS Tomato Paste 0.020–0.045” 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)	52+	45	N/A
NTSS	37.0%	36.0%	38.0%
pH	4.2	4.1	4.5
Total acidity	2.6%	1.8%	3.3%
Bostwick	6.0 cm	4.5 cm	11 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)	535 ± 5 lbs
Wood Bin weight (300 Gallon Bag)	2940 ± 20 lbs

The container types can vary based on individual contract agreements. See a 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 (U) 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 (U) 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 - Cold Break tomato paste 37% NTSS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Water (g)	52.8	52.8
Gram Weight (g)	100	100	Ash (g)	4.99	4.99
Calories (kcal)	146.05	146.05	Vitamins		
Fat (g)	0.84	0.84	Vitamin A - IU (IU)	2716.23	2716.23
Saturated Fat (g)	0.18	0.18	Vitamin A - RAE (mcg)	135.81	135.81
Mono Fat (g)	0.12	0.12	Vitamin C (mg)	39	39.01
Poly Fat (g)	0.28	0.28	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)	33.68	33.68	Sodium (mg)	105.09	105.09
Total Dietary Fiber (g)	7.3	7.3	Calcium (mg)	64.12	64.12
Dietary Fiber (2016) (g)	7.3	7.3	Iron (mg)	5.31	5.31
Total Sugars (g)	21.69	21.69	Potassium (mg)	1806.07	1806.07
Added Sugar (g)	0	0	Other Nutrients		
Protein (g)	7.69	7.69	Sugar Alcohol (g)	0	0

Date: 3/29/2017

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