



PRODUCT SPECIFICATION SHEET

PRODUCT: #10 TOMATO PASTE

VARIETY NUMBER: 573100 - 78002525

FORMULATION CODE: E7PA

PACKAGE SIZE: 6/#10 cans (603 X 700)

LABEL WEIGHT: 111.0 oz.

PRODUCT DESCRIPTION: #10 TOMATO PASTE is controlled to USDA standard of identity for Grade 'A' tomato paste. It is a pure tomato paste. It is never artificially acidified and no salt is added.

ANALYTICAL DATA:

	MINIMUM	MAXIMUM
Brix	23.8	25.0
Bostwick*	2.0	5.5
Salt*	0.15	0.55
PH	4.10	4.50

MICROBIOLOGICAL DATA: Meets all tolerances for Microbiological attributes as established by the FDA.

PACKAGING:

CONTAINER CONTENT:	6 lbs. 15 oz
PACK/SIZE:	6/#10 cans (603 X 700)
CASE WEIGHT:	47.00 lbs.
CASE CUBE:	1.00
CASE SIZE:	18-11/16" X 12-9/16" X 7-5/16"
CASES/PALLET:	56
CASES/LAYER:	8
NUMBER OF LAYERS:	7

CODING:

Primary Package (on pouch): Top Line: Product Code, Line # (E7PA1)
 Bottom Line: Year, Month, Day, Hour Code (5A17A)

E7PA = Product Code, 1 = Line #
 5 = Last Digit of Year, A = January, 17 = Day, A = hour = 6:00 to 6:59 a.m.

Case Code: 1 Line: Factory, Year, Month, Day (Q65A17)
 Q6= Escalon, 5 = 2005, A = January, 17 = Day

STORAGE: Product to be stored at ambient temperature in a manner to meet or exceed government sanitation requirements.

SHELF-LIFE: 27 Months

Revision Date: 04/27/11

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PRODUCT: #10 TOMATO PASTE

VARIETY NUMBER: 573100

FORMULATION CODE: E7PA

INGREDIENT STATEMENT: Vine-Ripened Tomatoes

ALLERGENS: None of the FDA Big 8 Allergens are contained in this product

NUTRITIONAL DATA:
FORMULA CODE: E7PA
FACILITIES: ESCALON
REGULATORY AGENCY: FDA
DATE: 03/23/05

Nutrition Facts	
Serving Size 2 tbsp (34g)	
Servings Per Container About 93	
Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 1g	
Vitamin A 8%	Vitamin C 25%
Calcium 0%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram	
Fat 9 • Carbohydrate 4 • Protein 4	

Nutrient	Amount Per 100g
Calories	88.58
Calories from Fat	3.53
Calories from Saturated Fat	0.56
Protein	2.67g
Carbohydrates	18.03g
Dietary Fiber	3.14g
Sugar - Total	11.57g
Fat - Total	0.39g
Saturated Fat	0.06g
Trans Fatty Acids	0g
Cholesterol	0mg
Vitamin A IU	958.28 IU
Vitamin C	8.31mg
Calcium	27.87mg
Iron	1.52mg
Potassium	734.49mg
Sodium	69.63mg

Lap Date: E7PA-03-05
Added trans fat

COMPLIANCE SPECIFICATIONS: Kosher

Revision Date: 04-27-11

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Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Heinz Tomato Paste Code No.: 78002525
 Manufacturer: Kraft Heinz Foods Company Case/Pack/Count/Portion/Size: 2 tbsp (1.08 oz)

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount (quarter cups)	
Tomato paste	Red/Orange	1.080	X	27.6 servings/16oz	1.863	
		0.000	X		#DIV/0!	
Total Creditable Vegetable Amount:					#DIV/0!	
<ul style="list-style-type: none"> ▪ 1FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. ▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1 6/7
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 1.08 ounce serving of the above product contains 1 6/7 cup(s) of Red/Orange vegetables.
 (vegetable subgroup)

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount (quarter cups)
		X		
		X		
		X		
Total Creditable Vegetable Amount:				
<input type="checkbox"/> IFBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. <input type="checkbox"/> Fruits and fruit purees credit on volume served. <input type="checkbox"/> At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. <input type="checkbox"/> Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).				

Ana Purgianto

Regulatory Label Compliance

Ana Purgianto

January 25, 2016

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/2 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
 1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
 1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
 2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
 2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
 3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
 3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
 4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/2 cup but a result of 1.0 equals 1/4 cup