

Sclafani Puree Food Service

**Product Specifications**

**1. General**

Sclafani Pure is a puree made from fresh tomatoes.

Sclafani Puree is a thermal processed product, which is commercially sterile according to Title 21 of the Code of Federal Regulations. All processing and controls are in accordance with the FDA'S Good Manufacturing Practices.

**2. Analytical Parameters**

Shelf Life	36 months minimum
Unit Net Weight	6lb 8oz.
pH	4.4 or less
Brix	10.6 minimum
Color	63 minimum on the TCI scale for the Hunter Colorimeter.
Howard Mold	< 10

**3. Microbiological**

Free from mold, fly eggs, worm and insect parts. Meets FDA tolerance and standard limits as determined by correct methodology

**4. Shipment**

56 cases per pallet  
Palletized in accordance with industry standard, 7 block - 8 high on a 40 x 48 pallet. All shipments are FOB.

**5. Packing Specifications**

Primary Container-603 X 700 (#10 can) 95# D/R .20 Double Coat R/E, I/S, T/O Beaded Body. (Manufacturer's specifications available upon request.)  
Master Case-Corrugated Carton - 150-lb. test, cube size equals 1.1 cubic feet. Case dimensions-18W x 12L x 7H. Six containers per carton, 44.5 lbs. gross weight per master case.  
Lot/Code Date System is a 6 digit alphanumeric code followed by a hyphen and the digits 1,2 or 3. Numeric corresponds to the batch number. The letter designates the product. TP is for tomato puree. The code is changed at 4-hour intervals. The location of the letter denotes the production year. The final digit designates the production line on which the product was produced.

2004	2005	2006	2007	2008	2009
---TP- 1	----TP 1	TP---- 1	-TP--- 1	--TP-- 1	---TP- 1

Example: 0881TP-1 is the 881st batch of tomato puree produced in the year 2004 on line #1, while 0TP881-1 would be the 881st batch of tomato puree produced in the year 2006 on line #1. Two other sets of numbers appearing on the lid are the time produced in 24-hour format and the sequential number of the can produced on each line each code period.

**Nutrition Facts**

Serving Size ° cup (63g)	
Servings Per Container	
28 oz (2 1/2)	About 13
6lb 8oz (#10)	About 49
Amount Per Serving	
<b>Calories 25</b>	<b>Calories from Fat 0</b>
<b>%Daily Value*</b>	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	0%
<b>Sodium 25mg</b>	<b>1%</b>
<b>Total Carbohydrate 6g</b>	<b>2%</b>
Dietary Fiber 1g	4%
Sugars 4g	
<b>Protein 1g</b>	
Vitamin A 10%	* Vitamin C 10%
Calcium <2%	* Iron 6%
* Not a significant source of Saturated Fat or Cholesterol	
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
Sat Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300mg
Sodium	Less Than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	* Carbohydrate 4 * Protein 4