



Reduced Moisture™

EXTRA SELECT Vine ripened tomato

DESCRIPTION

Reduced Moisture *Extra Select* Vine Ripened Tomatoes are produced from dark red vine ripe tomatoes that have been peeled to remove skin and trimmed to meet very low defect levels. Tomatoes are processed within hours of picking using proprietary technology, partially dried to remove excess water, and then quick frozen to lock in firm texture, superior color and flavor.

SHAPE AND SIZE

Diced 1/2" (12.7 mm)

Diced 3/4" (20 mm)

ITEM NO.

495

494

APPLICATION

May be used fresh or frozen in any application where vine ripened tomatoes are desired, such as pizzas, salsas, frozen entrees, dressings, sauces, canned soups and stews. Well suited to steam table applications.

USAGE

Add Reduced Moisture *Extra Select* Vine Ripened Tomatoes directly to frozen, refrigerated or canned products. Add frozen or defrosted to fresh products as appropriate. Use approximately one-half the equivalent weight of fresh, canned or frozen tomatoes.

FEATURES & BENEFITS

No weeping: By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Tomatoes are defrosted.

Intensified Flavor and Color: The Reduced Moisture process improves the taste and appearance of frozen tomatoes.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular frozen products.

Economy: Reduced weight and volume lowers transportation, handling and storage costs.

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods meet all Public Health Standards and are produced in accordance with good manufacturing practice. Reduced Moisture Tomatoes are certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

(Over)