



Reduced Moisture™

NATURAL Vine ripened tomato

DESCRIPTION

Reduced Moisture™ *Natural* Vine Ripened Tomatoes are produced from fresh red, field ripe, Roma type tomatoes varieties that are selected for their flavor, color and texture. Tomatoes are processed within hours of picking using White Oak Frozen Foods' proprietary technology. They are partially dried to remove excess water, and then quick frozen to lock in firm texture, superior color and flavor.

SHAPE AND SIZE

Diced 1/4" (6.0 mm)
Diced 3/8" (9.5 mm)
Diced 1/2" (12.7 mm)
Diced 3/4" (20 mm)
Diced 1 1/2" (40 mm)

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™ *Natural* Vine Ripened Tomatoes directly to frozen or refrigerated 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 concentrates and intensifies the color and flavor of the Reduced Moisture Tomato.

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 limit for residues.

(Over)