

PRODUCT SPECIFICATION SHEET

Premium Tomato & Food Products

1500 Tomato Country Way • P.O. BOX 83 • ELWOOD, IN 46036
TEL. (765) 557-5500 • FAX (765) 557-5501 • www.redgoldtomatoes.com



SCS4

Effective Date:

Thick and Chunky Mild Salsa PC Style 24 oz

05/03/21

PRODUCT DESCRIPTION

Pace Style Mild Salsa has a deep red color, and a thick, chunky consistency. Tomatoes, onions, and jalapenos are smoothly blended to create a savory flavor with a mild heat.

NET WEIGHT AND PACKAGING

Label Net Contents: 24 oz (1 lb 8 oz) 680 g

Packaging: Glass jar, metal lid

INGREDIENTS

Crushed Tomatoes (Water, Concentrated Crushed Tomatoes), Onions, Jalapeno Peppers, Diced Tomatoes in Tomato Juice, Salt, Distilled Vinegar, Dehydrated Onions, Dehydrated Garlic and Natural Flavoring.

ALLERGEN STATEMENT

Contains no allergens.

QUALITY ATTRIBUTES

Bostwick Target (cm, 30s, 68F): 3.5
DrainWeight Target(rinsed,US #8,2 min) 40%

MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union

SHELF LIFE AND STORAGE

30 months
Recommended Storage - Ambient, warehouse and household, dry storage.

Nutrition Facts

About 22 servings per container	
Serving size	2 Tbsp (31g)
Amount Per Serving	
Calories	10
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	2%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 0g	
Vit. D 0mcg 0%	• Calcium 0mg 0%
Iron 0mg 0%	• Potas. 80mg 2%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

NUTRITION AND LABEL COMMENTS

Bioengineering Disclosure Not Required
Non-detectable genetic material or incidental additive

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