

Product Name:	Hunt's Tomato Paste	Product Code:	2700038837
Issue Date:	February 15, 2022	Net Weight:	111 oz. (3.15kg)
Replace Date:	August 15, 2022	Brand:	Hunt's

Product Description – Tomato Paste

Nutritional Information – Per 100g

Nutrient	Per 100g
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Calories	99.42
Total Fat, g	0.24
Saturated Fat, g	0.08
Trans Fat, g	0.00
Cholesterol, mg	1.01
Sodium, mg	252.81
Carbohydrate, g	20.16
Dietary Fiber, g	7.44
Total Sugar, g	10.86
Added Sugar, g	0.00
Protein, g	3.79
Vitamin D, mcg	0.00
Calcium, mg	35.30
Iron, mg	1.46
Potassium, mg	973.97

Ingredient Ranges (%)

Ingredient	%
Tomato Paste	90 – 100%
Salt	<2%
Citric Acid (Naturally Derived)	<2%

Ingredient Statement

INGREDIENTS: Tomato Paste, Less than 2% of: Salt, Citric Acid.



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Country of Origin

This product is manufactured at a facility in the United States of America. The manufacturing site for this product is:

554 South Yosemite Avenue Oakdale, California 95361

This facility is under the jurisdiction of the U.S. Food and Drug Administration (FDA) or the U.S. Department of Agriculture (USDA), and is in full compliance with requirements for Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP) and other pertinent food laws and regulations.

All correspondence regarding this product should be directed to the address below.

Conagra Brands P.O. Box 3534 Chicago, IL 60654

Chemical & Physical Characteristics

pH:	4.3 – 4.35
Salt %:	0.50 – 1.44
Brix:	As Found
Color:	45.0 Minimum
Appearance:	Typical
Flavor:	Typical

Microbiological Standards

Aerobic Plate Count:	< 100 CFU/g
Coliforms:	< 10 CFU/g
Salmonella:	Negative / 375 g

This product is shelf-stable under normal storage conditions. Microbiological control is established and maintained through thermal processing and package integrity. This product is produced under a Food Safety Plan that is compliant with FSMA requirements. The Food Safety Plan programs are designed to manage microbiological risks and include supportive Prerequisite Programs, Operational Prerequisite Programs, and validated CCPs. Good manufacturing/hygienic practices (GMPs and GHPs), hygienic zoning principles, supply chain controls, sanitation controls, and a robust environmental monitoring program are strictly adhered to during manufacturing. Therefore, the above microbiological parameters can be expected.

Storage

Store in a cool, dry place.

Shelf Life

540 days from date of manufacture.



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Kosher/Halal Information



Lot Code Interpretation

Example: 2105722710A 03:56F

LOT CODE (First 10 Digits)

Positions 1-4 = Plant Identification [2105]

5 = Year [2017] 6-8 = Julian Date [227] 9 = Decade [1 = 2019] 10 = Spacer [Always 0]

OTHER CODE (Digits 11-14)*

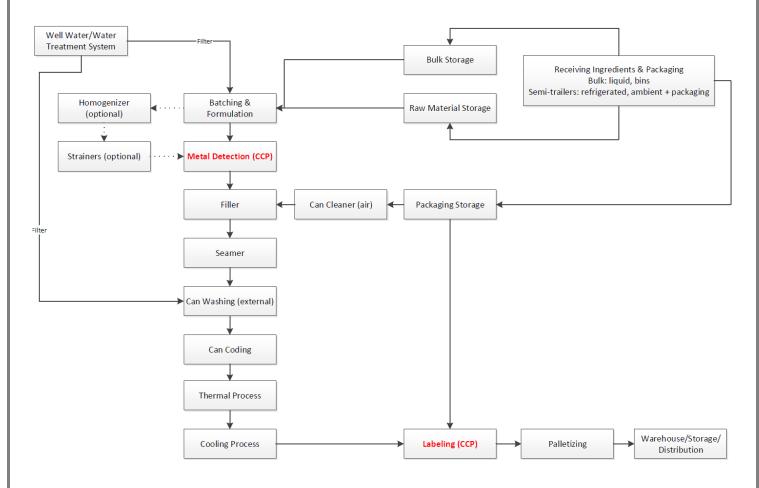
11 = Product Code [A] 12 - 15 = Time Period [03:56] 16 = Production Line [F]

^{*}These numbers are for internal use only and not part of the production lot



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Processing Flow Chart





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Label



Note:

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Kevin Rosenthal Research & Development International – Global Markets

If you have questions, please contact kevin.rosenthal@conagra.com