



PRODUCT ATTRIBUTES

Type	Diced	Diced	Diced
Item No.	4010	4011	4012
Size	3/8 x 3/8 x 3/8"	1/2 x 1/2 x 1/2"	3/4 x 3/4 x 3/4"
	5% > 3/4"	5% > 3/4"	5% > 1"
	5% < 1/4"	5% < 1/4"	5% < 1/4"
Peroxidase	Negative at 3.5 minutes		
Microbiological (max)	APC:	100,000 cfu/g	
	Coliform:	200 cfu/g	
	E. coli	<10 cfu/g	
	Listeria mono.	Negative/25g	
	Salmonella	Negative/375g	
Sample Size	10oz		
Color	Dark to bright red with less than 2% off-color pieces: orange, yellow and green.		
Organoleptic	Texture: Firm, yet tender upon thawing. No off-flavors or odors.		
General Quality(max)	Major Defects:	2%	
	Total Defects:	7%	
	Calyx:	5%	
	Clumps >2":	2 units	
	EVM:	1/60oz	
	Foreign Material:	None	

INGREDIENT DECLARATION

Tomato

PACKAGING OPTIONS

Poly bags, Cases & Bulk Totes.
Contact sales representative for additional information

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO FOOD SAFETY & QUALITY CONTROL

Cebro Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice. All products are run under FSMA guidance and adhere to Cebro's established Food Safety plan. All products are subjected to a validated and verified microbiological kill step and metal detection.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

Please contact a Cebro Frozen Foods sales representative for pricing.

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Approval: *Mathew Travao*