

Slow Roasted Cherry Tomatoes (RTE)

2/4 LB Bags

Vine-ripened cherry tomatoes are picked at the peak of sweetness and slow roasted to perfection in our proprietary roasting ovens. Cherry tomato halves are marinated in our recipe of the finest oil and herbs, then quick-frozen for freshness.

PRODUCT SPECIFICATIONS

SKU	020	GTIN	00823338000203
PACK SIZE	2/4 LB	CASE CUBE	0.28
GROSS WT	9 LB	NET WEIGHT	8 LB
TI/HI	25/8	PALLET WT	1,850 LB
CASE TYPE	Flexible pouch in a corrugated carton.		
DIMENSIONS	9" x 7.25" x 7.5"		
STORAGE	Keep frozen 0°F or below.		
SHELF LIFE	365 days		
ALLERGENS	None		
INGREDIENTS	Tomatoes, Canola Oil, Vinegar, Garlic (Garlic, Water, Citric Acid), Sea Salt, Oregano		
APPEARANCE	Medium to dark red cherry tomato halves in oil and herbs.		
HANDLING	Keep frozen. Thaw under refrigeration before use. Refrigerate after opening.		
COMMON USES	Pizzas, pastas, sandwiches, salads, appetizers, sauces, soups.		



Nutrition Facts	
About 36 servings per container	
Serving size	(100g)
Amount Per Serving	
Calories	350
% Daily Value*	
Total Fat 35g	45%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 7g	3%
Dietary Fiber <1g	3%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0.7mg	4%
Potassium 0mg	0%
Vitamin A 0mcg	0%
Vitamin C 8mg	8%
*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.	



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Sevillo Fine Foods Ready-to-Eat (RTE) Slow Roasted Cherry Tomatoes are placed on hold, tested for indicator pathogens by approved third-party ISO accredited and certified laboratories, then released for sale after receiving passing results for the following microbiological tests. Shipment certificates of analysis are available upon request.

MICROBIOLOGICAL TESTING

Analysis	Method Reference	Acceptable Values
Listeria Monocytogenes	AOAC 2003.12	Negative
Salmonella	AOAC-RI 100201	Negative
E. coli 0157	AOAC RI 031002	Negative
E. coli/Coliforms	FDA-BAM, 8th ed.	<10 cfu/g
Staphylococci -Coag.	AOAC 975.55	<10 cfu/g
Aerobic Plate Count	AOAC 966.23	<100,000 cfu/g
Yeast and Mold	FDA-BAM, 7th ed.	<500 cfu/g
FDA Registration Number ****8256		

CERTIFICATIONS

SQF Food Safety Code: Certified HACCP Based Food Safety Plans
Certificate No. 642147

APPROVED

Robert LeSage, Vice President of Culinary
31-Oct-22