







Processed Tomato Reference Guide

Tomato Paste		Typical NTSS	Typical Screen Sizes	Typical Texture	Typical Viscosity (bostwick)	Typical Color Score (TPS)	Typical Product Uses	Typical Attributes
	Cold Break	31-37%	0.027"	very fine	6 - 12 CM	50 Min	tomato based drinks	very fine finish, flavor, color, no pectin
			0.033"	fine	6 - 12 CM	50 Min	soups, tomato juice, tomato based drinks	fine finish, flavor, color, no pectin
			0.060"	coarse	6 - 12 CM	50 Min	frozen entrees	medium to coarse finish, flavor, color, no pectin
	Hot Break	26-31%	0.033"	fine	4 - 6 CM	47 Min	BBQ sauces, dipping sauces	fine finish, medium viscosity
			0.045"	medium	3 - 5 CM		BBQ sauces, dipping sauces, frozen entrees	medium finish, medium viscosity
			0.060"	coarse	2 - 5 CM		ketchup, pizza sauces, pork & bean sauces, BBQ sauces, pasta sauces	medium to coarse finish, thick viscosity
			0.090"	very coarse	2 - 4 CM		frozen entrees	coarse finish, thick viscosity
	Concentrated Crushed	26-28%	0.156"	extremely coarse	1 - 3 CM	47 Min	salsa, seafood sauces, pizza sauces	coarse texture, contains seed and peel
			0.250"				salsa, pizza sauces	
Diced Tomato		Typical Cut Size	Typical NTSS	Typical Drain Weight	Typical Viscosity (bostwick)	Typical Color Score (TPS)	Typical Product Uses	Typical Attributes
	Diced in Juice	3/8", 1/2", 3/4" and 1"	5 - 6%	65 - 70%	N/A	Grade A	salsa, pasta sauce, frozen entrees	tomato chunks
	Ground Peeled in Juice	3/8" - 1/2"	9 - 11%	25 - 30%	2 - 4 CM	Grade A	pasta sauce	flavor, less concentration
	Crushed Peeled in Puree	3/8" - 1/2"	8.5 - 10%	30 - 50%	4 - 6 CM	Grade A	pasta sauce	flavor, texture, less concentration



Screen Size: The size of the openings in a screen that allows fibers, skin sections, and seeds to pass through.