

Conventional Transportation Methods

Truck (or Over the Road – OTR)

The fastest method of transporting your order and typically the most expensive option.

Average Capacity*:

14 bins or 76 drums of
tomato paste
15 bins or 84 drums of
diced tomatoes



Typical Transit Times:**

Within California: 1 to 2 days
Mid West, USA: 4 to 5 days
East Coast, USA: 5 to 6 days

Intermodal (container on rail)

This method is typically faster than shipping via railcar. It is slower and less expensive than using OTR.



Average Capacity*:

14 bins or 76 drums of
tomato paste
15 bins or 84 drums of
diced tomatoes

Typical Transit Times:**

Within California: Typically not used
Mid West, USA: 5 to 7 days
East Coast, USA: 10 to 12 days

Railcar (in boxcars)

This method is usually the slowest and least expensive mode of transportation.

Average Capacity*:

Depending on the size of the railcar (50 feet or 60 feet):
48 to 60 bins for paste
70 bins for diced
236 drums regardless of
product type



Typical Transit Times:**

Within California: Typically not used
Mid West, USA: 12 to 14 days
East Coast, USA: 14 to 18 days

Please note:

* Check with your transportation company to ensure that your orders are within the legal weight limits for the equipment they are using. The difference in number of units for the items given often are due to weight restrictions and the type of equipment the transportation company uses.

**Approximate transit times do not include lead times as requested by most shippers nor does it include any delays caused by traffic, equipment issues, weather, etc.

Conventional Industry Packaging

Bins (product packed aseptic bag in bin)

Size: 300, 315 or 330 gallons
Type: Wood, Plastic or GoodPack



Approximate net weights:

Concentrated Crushed: 2,900 lbs.
Diced Tomatoes: 2,550 lbs.
Ground in Puree: 2,600 lbs.
Tomato Paste: 2,900 lbs.



Cans

Size: Varies (typically 6/10)

Approximate net weights:
Varies by product / can size



Drums (product packed aseptic bag in drum)

Size: 55 gallons
Type: Fiber, Steel, Plastic

Approximate net weights:

Concentrated Crushed: 530 lbs.
Diced Tomatoes: 460 lbs.
Ground in Puree: 460 lbs.
Tomato Paste: 540 lbs.



Pouches (pouches are usually specialty items)

Size: Varies (typically 106 oz.)

Approximate net weights:
Varies by product / pouch



Conventional Industry Tomato Products

● **Hot Break Tomato Paste**

Tomatoes that are rapidly heated to between 200°F (93.3°C) and 210°F (98.8°C) to inactivate enzymes that would breakdown pectin. Better pectin retention produces thick viscosity (lower bostwick reading) and low syneresis. Typically used in products where viscosity is important.

Typical Hot Break NTSS

26% NTSS • 28% NTSS • 31% NTSS

Typical Screens

.033 • .045 • .060 • .090 • .156 • .250

● **Cold Break Tomato Paste**

Tomatoes that are heated to between 140°F (60°C) and 160°F (71.1°C) to accelerate enzyme activity. Pectin breaks down resulting in thin viscosity (higher bostwick reading) and high syneresis. Typically used in products where viscosity is not important.

Typical Cold Break NTSS

31% NTSS • 36% NTSS • 37% NTSS

Typical Screens

.027 • .033 • .045

● **Diced Tomatoes**

Tomatoes, peeled or unpeeled, that have been cut into approximate cube sized units.

Typical Cut Sizes

3/8 inch • 1/2 inch • 3/4 inch • 1 inch

● **Whole Peeled Tomatoes**

Tomatoes (unpeeled or peeled) of any size that have not been sliced, wedged or diced and left whole or almost whole.

● **Ground (Peeled in Puree) Tomatoes**

Peeled tomatoes ground to a size that provides the desired product character. Tomato puree is then added to achieve proper ground to puree ratio.



We are specialists in industrial tomato products with over 50 years of industry experience.

Westcon Foods provides customers with value added services for product application and usage, industry information extending beyond domestic borders and sources for the best product available to fulfill your needs.



World Wide Industry Analysis
Product Matching/Sourcing
R&D Technical Support
Logistic Solutions
Balance Reports
Claims



Providing resources and ingredients to premium companies worldwide resulting in high quality food products.



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