

TOMATO POMACE, DRIED

DESCRIPTION:

Dried tomato Pomace is the dried mixture of tomato skins, pulp and crushed seeds that remain after the processing of tomatoes for juice, soup, or ketchup. It is a middle protein, a good source of B Vitamins and a fair source of Vitamin A. It is commonly used in pet foods as a source of dietary fiber, to produce firm stools. Tomato Pomace also increases the palatability of cat diets.

LaBudde Group can provide Tomato Pomace to you in 40-pound bags, tote bags or bulk. The production season every year is during the harvest time of August and September. Annual contracts typically run from August through the following July. Contracted tonnage is stored for your use, guaranteeing you availability if you have contracted for your needs by July 1. All production is run through a grinder with a #10 or #12 screen at the time of drying (drum drying) at our GMP+ certified facility. This assures a consistent texture as well as improving the digestibility of the seed portion. A natural food-grade anti-oxidant is also added at this time to assure freshness throughout the storage season. Our handling procedures assure a bright colored product throughout the year.

TYPICAL ANALYSIS:

Crude Protein	16.0 – 23.0%
Crude Fat	10.0 – 18.0%
Crude Fiber	26.0 – 41.0%
Ash	3.0 – 5.0%
Moisture	5.0 – 10.0%

NOTES:

LaBudde Group Incorporated

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