

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Prep Recipe Name: Tomato, Diced  
 Prep Recipe Category: Produce  
 Effective Date: 1-Apr-20  
 Work Station: Prep  
 Shelf Life: 2 days  
 Active Time: 12 minutes  
 Total Time: 15 minutes  
 Yield: 6 LBS and 12oz WT



**Equipment, Cooking Utensils and Plateware**

**Ingredients**

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Food Chopper Redco with 1/2" blade	1	Whole Tomatoes	7	LBS	Weigh whole tomatoes prior to cutting. Use 1/2" blade
2	Scale					
3	Knife					
4	Cutting board					
5	Tomato corer					
6	Pan					
7	Food Containers					

**Preparation Instructions**

- 1 Weigh whole tomatoes accurately.
- 2 Prepare tomatoes according to Produce Wash and Clean Prep Recipe.
- 3 Core tomato and slice horizontally into thirds as shown in photo.
- 4 Using Redco Food Chopper, cut tomatoes into 1/2" squares.
- 5 Transfer tomatoes into 6th pan storage containers.
- 6 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 7 Store @ 41F or below.

**Critical Sensitivities**

**Storage / Holding Procedures**

1	Weigh whole tomatoes prior to cutting	1	Keep refrigerated @ 41F or below.
2	Use 1/2" chopping blade	2	
3		3	
4		4	