

## Proper Use of the # 2 and # 8 Draining Screens

It is important to know how to properly perform the drained weight of a product. This drained weight helps determine the actual value of product in the container.

In tomatoes, all whole peeled products and all diced tomatoes that are at least  $\frac{3}{4}$  inch are drained on the #2 screen (the screen that has the wires farther apart, 2 meshes per inch).



For other tomato products, including diced, that are less than  $\frac{3}{4}$  inch, the drained weight should be performed on the #8 screen (the screen with the wires very close together).

The drained weight of a sample is determined by emptying the contents of the container evenly over the sieve.

- The screen should be on an angle of approximately 17 – 20 degrees.
- Product should remain on the screen undisturbed for 2 minutes.
- The product is then weighed subtracting the weight of the screen from the total drained weight (the best way to do this is to tare the screen on the scale prior to draining).
- The results of this process should be logged on a report, along with all of the can or pouch code information.



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