Tomato paste process

1. Raw tomatoes
2. Washing
3. Peeling
   - Tomato pulp
   - Tomato skin
4. Homogenization
   - Tomato puree
   - Tomato juice
   - Tomato seeds
5. Simmering
6. Sterilization
7. Canned tomato paste
California Milk Cows
Cargo Ship
Truck
Airplane
Warm water is mixed with wheat flour and kneaded into a lumpy consistency. Flavorings and colorings may also be added here.

On the lamination, large cylinders press the dough mixture into sheets.

The dough is pressed through holes of different diameters for different pasta types like spaghetti and fetuccine. A cutting machine then cuts the pasta into lengths of about 10 inches.

The dough then passes through a steamer to kill any bacteria.
Swiss Wheat Farm
Local Tomato Farm
Milk is pasteurized.

Milk is left to coagulate -- it will form into curds and whey.

The whey is drained leaving the curds. Then it is molded and left to ripen and age.