

DRAINED WEIGHT EXPLAINED

QUALITY ASSURANCE

What is drained weight?

Canned food products are usually packed in a liquid, brine or syrup media. Drained weight is the weight of the contents of a metal can that is drained of its media. This is different from “net weight”. The net weight is the entire weight of the contents including the media and it is usually the printed weight on the can label.

What is the standard?

The USDA has product standards that specify the minimum drained weights for different types of canned food products. These drained weights vary depending on product style (whole green beans vs. cut green beans) and container size (16 oz. vs. 28 oz. cans).

Drained weights can vary within a production run and may vary due to the time of year product is harvested or even variety of the product. As long as the minimum standard is met, it complies with the USDA standard. Sysco brand products have, in some cases, higher drained weights than required by the USDA or typical industry standard. For example, Sysco Casa Solana brand No. 10 can Nacho Sliced Jalapeños has 66 oz. drained weight vs. the industry average of 55 oz. Sysco Imperial No. 10 Custom Diced Tomatoes in Tomato Juice has a 72 oz. minimum vs. US minimum average of 63.5 oz. for US Extra Standard Grade. This information can be obtained by contacting Sysco Quality Assurance.

Why is drained weight important?

Consumers may want to know how much useable product is contained. This is useful when the packing media of brine or syrup is not used in the customer’s application. A prime example is when a customer would like more nacho sliced jalapeño peppers than brine. Customers usually consume the sliced peppers as a side dish or added to a meal entrée, both without the brine.

How to obtain drained weight?

Obtaining the proper drained weight requires using the right equipment and proper technique. USDA has specific sieves standards for different product type and style. For example, the Number 8 circular sieve should be used for “sliced” and “diced” style products and the Number 2 sieve shall be used for all other styles. An accurate weight scale is important to the process as well as the established wait time to drain the brine. To gain insights on the appropriate procedure for specific Sysco brand canned fruits and vegetables products, contact your Sysco FSQA Department at **281-584-1350** or email **000-QA-Product@sysco.com**.

Sysco Quality Assurance and Food Safety Department (FSQA) follows the USDA established procedure. Our products meet and often exceed the USDA established drained weight requirements.



**ENSURING FOOD SAFETY, QUALITY,
& SUPPORT** *with each delivery*