

Cherry Central, Inc.

FINISHED PRODUCT SPECIFICATION

Product: RED TART PITTED CHERRIES -
INDIVIDUALLY QUICK FROZEN (IQF)

Specification #: FP 07-08

Effective Date: 8/10/2017

Issue Date: 8/10/2017

Product Description: IQF Red Tart Pitted Cherries are prepared from properly ripened fruit of the red tart cherry variety group Montmorency. The fruit is carefully harvested, washed, cooled and rapidly handled prior to processing. Cherries are then sized, destemmed, sorted and pitted. Red tart pitted cherries are then individually quick frozen and packaged in a poly lined box, then stored at 0°F or less. All product is evaluated basis U.S. Standards for grades of Frozen red tart pitted cherries (June 1974) Grade A 94 score.

Food Safety: All production shall meet or exceed the applicable requirements of the U.S. Federal Food, Drug and Cosmetic Act as amended. Final products approved for shipment shall be produced in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination.

All Cherry Central processing members and warehouses are registered with the FDA in accordance with the Bioterrorism Act requirements.

Ingredient Statement: Red Tart Cherries

Physical Requirements: Color: Bright typical dark red, uniform shade, no yellow color.

Flavor and Odor: Normal flavor and odor. Free of off flavors or odors.

Defects: Harmless Extraneous Material
Max. 1 per 60 oz. or to customer specs

Minor Blemishes:
Small light discoloration on skin Max. 10% by count

Major Blemishes:
Blemish exceeding an aggregate area of 9/32" and/or extending into the flesh of the cherry. Max. 3% by count

Pits: Lot average no more than 1 pit in 40oz. or to customer specifications

Character: Firm, plump, ripe, uniform size

<u>Microbiological Requirements:</u>	Total Plate Count	50,000/g Max.
	Coliform	200/g Max.
	E. coli	<3.0/g
	Salmonella	Neg /375g
	Staph+	Neg/25g
	Listeria	Negative
	Yeast and Mold	10,000/g Max

<u>Packaging:</u>	<u>Type</u>	<u>Net Weight</u>	<u>Dimensions</u>
	Poly Lined Carton	40 lb.	15.8" x 11.6" x14.5"
	<u>Gross Weight</u>	<u>Ti/Hi</u>	
	41.52 lb.	10 x 5	

Container Coding: An identifying code shall be stamped on each container using two lines.

Top Line X XX XXX
 Year Packer Lot Number

Bottom Line XX XX XXXX
 Date of Production

Labeling: Each container shall be labeled with the following information:

- Packer Name
- Product name
- Net Weight
- Ingredient Statement

Shelf Life From Production: 5 years under optimum frozen conditions. Store at 0° F or lower

Case Dimensions:

Length	Width	Height
15.8	11.6	12.5

Pallet Specs:

Case WT. in lbs	# of cases per layer	# of layers per pallet	Total cases per pallet
41.7	10	5	50

Kosher: **Bold K**

Allergens:

<i>ALLERGEN/SENSITIZER</i>	<i>PRESENT IN PRODUCT/PRODUCTS</i>	<i>PRESENT ON THE SAME LINE AS LISTED PRODUCT</i>	<i>IF YES TO #2, CLEANING STEPS IN PLACE TO PREVENT CROSS CONTAMINATION?</i>
	<i>YES OR NO</i>	<i>YES OR NO</i>	<i>YES OR NO</i>
Milk*	No	No	
Egg*	No	No	

Fish*	No	No	
Crustacean Shellfish*	No	No	
Tree Nuts**(**)	No	No	
Wheat*	No	No	
Peanut*	No	No	
Soybean**(**)	No	No	
Sulfites >10ppm	No	No	
Yellow #5 (Tartrazine)	No	No	
Gluten (to include Wheat, Barley, Oat, Rye; <i>excludes corn derivatives</i>)	No	No	

* Per Food Allergen Labeling and Consumer Protection Act of 2004.

**Excluding refined, bleached and deodorized Oils.

Gluten Statement:

Frozen Cherries Are Gluten Free

Country of Origin:

USA

Proposition 65:

Be advised, this products supplied by Cherry Central is in compliance with CA Prop. 65. None of our ingredients are stated in the CA Prop. 65 document.

GMO Statement:

Available upon request

Nutritional Panel:

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	45
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 132mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Nutritional Statement:

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B6 (mg)	--	--
Gram Weight (g)	100	100	Vitamin B12 (mcg)	--	--
Calories (kcal)	45	45	Biotin (mcg)	--	--
Calories from Fat (kcal)	0.9	0.9	Vitamin C (mg)	2.45	2.45
Calories from SatFat (kcal)	0	0	Vitamin D - IU (IU)	0	0
Protein (g)	1.11	1.11	Vitamin D - mcg (mcg)	0	0
Carbohydrates (g)	10	10	Vitamin E - Alpha-Toco (mg)	--	--
Total Dietary Fiber (g)	1.1	1.1	Folate (mcg)	--	--
Total Soluble Fiber (g)	--	--	Folate, DFE (mcg DFE)	--	--
Dietary Fiber (2016) (g)	1.1	1.1	Vitamin K (mcg)	--	--
Soluble Fiber (2016) (g)	--	--	Pantothenic Acid (mg)	--	--
Total Sugars (g)	8.2	8.2	Minerals		
Added Sugar (g)	0	0	Calcium (mg)	13	13
Monosaccharides (g)	--	--	Chromium (mcg)	--	--
Disaccharides (g)	--	--	Copper (mg)	--	--
Other Carbs (g)	--	--	Fluoride (mg)	--	--
Fat (g)	0.1	0.1	Iodine (mcg)	--	--
Saturated Fat (g)	0	0	Iron (mg)	0.5	0.5
Mono Fat (g)	0	0	Magnesium (mg)	--	--
Poly Fat (g)	0	0	Manganese (mg)	--	--
Trans Fatty Acid (g)	0	0	Molybdenum (mcg)	--	--
Cholesterol (mg)	0	0	Phosphorus (mg)	--	--
Water (g)	--	--	Potassium (mg)	132	132
Vitamins			Selenium (mcg)	--	--
Vitamin A - IU (IU)	538	538	Sodium (mg)	18	18
Vitamin A - RE (RE)	--	--	Zinc (mg)	--	--
Vitamin A - RAE (mcg)	53.8	53.8	Poly Fats		
Carotenoid RE (RE)	--	--	Omega 3 Fatty Acid (g)	--	--
Retinol RE (RE)	--	--	Omega 6 Fatty Acid (g)	--	--
Beta-Carotene (mcg)	--	--	Other Nutrients		
Vitamin B1 (mg)	--	--	Alcohol (g)	--	--
Vitamin B2 (mg)	--	--	Caffeine (mg)	--	--
Vitamin B3 (mg)	--	--	Choline (mg)	--	--
Vitamin B3 - Niacin Equiv (mg)	--	--			