



**I. GENERAL REQUIREMENTS**

The product shall be manufactured in accordance with current good manufacturing practice 21 CFR, Part #110 and in compliance with all provisions of the Federal Food, Drug, and Cosmetic Act and Fair Packaging & Labeling Act. Additionally, the finished product and packaging shall conform to all applicable State and Local regulations.

**II. PRODUCT DESCRIPTION**

**Pack Style** The product shall be properly processed and IQF frozen in such a manner that it is in a free flowing state. The product shall meet all requirements for USDA standards for Grade A.

**Sizing** Broccoli florets shall range between 1.5" and 3.0" in length.

**Prerequisite Quality Factors** (1) The following prerequisite quality factors must be met whenever the product is graded:  
 Normal flavor and odor  
 (2) Similar varietal characteristics  
 (3) Free from grit and silt  
 (4) Good overall brightness

<u>Classified Defects</u>	<u>Defects</u>	<u>Min.</u>	<u>Maj.</u>	<u>Sev.</u>	<u>Cri.</u>
<b>Color</b>	Reasonably good color (each spear)		X		
	Poor color (each spear)				X
<b>Uniformity of Size</b>	Length variation is greater than 5 cm		x		
	Diameter variation is greater than 2 cm (each spear)	x			
<b>Detached Fragments</b>	Each 28 g increment	X			
<b>Loose Leaves</b>	Each 14 g increment	X			
<b>Broken Spear</b>	Each spear	X			
<b>Damaged Spear</b>	Each spear	X			
<b>Blemished Spear</b>	Slightly (each spear)	X			



<u>Classified Defects</u>	<u>Defects</u>	<u>Min.</u>	<u>Maj.</u>	<u>Sev.</u>	<u>Cri.</u>
<b>Trim</b>	Reasonably well trimmed (each spear)	x			
	Poorly trimmed (each spear)		x		
<b>Development</b>	Reasonably well developed (each spear)	x			
	Poorly developed (each spear)		x		
<b>Fiber</b>	Nonwoody (each spear)	x			
	Woody (each spear)			x	
<b>Extraneous Material</b>	Edible (each spear)			x	
	Inedible (each spear)				x
<b>Tolerances For Defects</b>	<b><u>Total**</u></b>		<b><u>Major</u></b>	<b><u>Severe</u></b>	<b><u>Critical</u></b>
USDA AQL*	20.0		6.5	.65	.25
Garden Fresh AQL*	15.0		5.0	.40	.15

\* AQL is expressed in terms of average number of defects per 50 spears  
 \*\* Total = Minor + Major + Severe + Critical

### III. PHYSICAL REQUIREMENTS



1. The net weight of each package shall meet the declared label weight.
2. The finished product shall test below accepted FDA and EPA tolerance levels for pesticide residue.
3. Microbiological testing of the finished product on total plate count shall not exceed 100,000 and Coliform shall not exceed 500.

#### **IV. PACKAGING REQUIREMENTS**

1. All packaging and final proofs are subject to the review and approval of Food Service Systems Quality Assurance.
2. Food Service Systems product shall be packaged to meet current Food Service Systems graphic standards as provided by the Quality Assurance Department.
3. Each package shall be coded with the **Food Service Systems Foodservice Production Coding System**, which will indicate the Julian date of pack, period code, and plant number that produced the product.
4. Food Service Systems requests, wherever possible, that supplier registers all Garden Fresh branded labels as Kosher. Supplier shall forward all renewed Kosher certificates to Food Service System's Quality Assurance Department on a yearly basis.

#### **V. SHELF LIFE AND STORAGE**

1. Product shall be stored at temperatures not greater than 0 degrees Fahrenheit.
2. Shelf life of product shall be 18 months when properly stored.

#### **VI. QUALITY ASSURANCE**

1. Food Service Systems reserves that right to review merchandise shipped to any Food Service Systems member or and Food Service Systems forwarding warehouse. Any merchandise found not to be within specification will be returned to the supplier with the cost of product recovery and freight to the destination of the supplier's choosing to be borne by the supplier. Repeated violations will be just cause in dismissing the supplier as an approved source.
2. Food Service Systems shall retain sole authority to grant any waivers, changes, or exceptions to this specification. The Vice President of Quality Assurance must authorize any such waiver in writing.