

<u>California Blend</u> <u>Label - FINE LINE</u> <u>Pack Size - Bulk and Packages</u>

<u>Description</u>: This product consists of Grade A Individually Quick Frozen (IQF) California Blend. The blend must possess a uniform color outside that is typical of the California Blend.

Workmanship:

Style: Sliced Carrots - 1/2 - 7/8 inch in diameter, and 5/16 - 3/8 inch in thickness.

Broccoli Cut - 1-inch length desired, range from 1 - 2 inches.

Cauliflower - 3/8" - 3/4"

Sliced Carrots - 1/2 - 7/8 inch in diameter, and 5/16

- 3/8 inch in thickness.

Proportions: Sliced Carrots: 41% Target

Broccoli Cuts: 35% Target Cauliflower: 24% Target

Foreign Material: Product shall be free from foreign

material.

<u>Defects:</u> Within tolerance per USDA.

Container: Corrugated totes/boxes poly lined.

Packaging: No metal fasteners, such as staples, wire ties, wood, etc., may be used. Each container is labeled with the product name, quantity, manufacturer and address, the manufacturer's lot number and/or production code.

General: The product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act as amended and any applicable state and local regulatory provisions. The material and workmanship are to be of sound quality and the product prepared under sanitary conditions in accordance with applicable Good Manufacturing Practices.

Physical Requirements:

Texture, flavor and odor: Texture of all vegetables should be firm but tender and not fibrous. Broccoli should be free from grit and silt. Flavor must be clean and fresh and should possess no off-odors. Color: Color should be bright, characteristic of respective vegetables.

Analytical Requirements:

<u>Enzyme Analysis:</u> Peroxidase negative. Tested by USDA standards and procedures.

Microbiological Requirements:

<u>Aerobic Plate Count:</u> <100,000 CFU/g

<u>Coliform:</u> <500 CFU/g

<u>E.Coli:</u> <10 CFU/g

Storage and Shelf Life: Product may be stored in the frozen state for a period of not more than 24 months from date of initial packing.

Nutrition Facts

Amount Pe	r Serving		
Calories 30)	Calories fro	m Fat 5
		% Daily \	/alue*
Total Fat 0q			0%
Saturated Fat 0g			0%
Trans Fa	t Og		
Cholestero	I Omg		0%
Sodium 35	ma		2%
Total Carbo		5g	1%
Dietary F Sugars 3			5%
Sugars 3 Protein 1g	•		
Sugars 3 Protein 1g Vitamin A Calcium	90% - 0% -	Vitamin C	50% 8%
Sugars 3 Protein 1g Vitamin A Calcium *Percent Daily Your daily value	90% - 0% - Values are bases may be high		50% 8%
Sugars 3: Protein 1g Vitamin A Calcium *Percent Daily Your daily value your calorie need	90% - 0% - Values are bases may be higheds: Calones Less than	ed on a 2,000 cer or lower dep 2,000	50% 8% salone diet. ending on 2,500
Sugars 3: Protein 1g Vitamin A Calcium **Percent Daily Your daily value your calone need Total Fat Sat Fat	90% - 0% - Values are bases may be higheds: Calones Less than	ed on a 2,000 der or lower dep 2,000 65g 20g	50% 8% calone diet. ending on 2,500 80g 25g
Sugars 3: Protein 1g Vitamin A Calcium Percent Daily Your daily value your calone need Total Fat Sat Fat Cholesterol	90% • 0% • Values are bases may be higheds: Calones Less than Less than	ed on a 2,000 cer or lower dep 2,000 65g 20g 300mg	50% 8% alone diet. ending on 2,500 80g 25g 300mg
Sugars 3: Protein 1g Vitamin A Calcium Percent Daily Your daily value your calorie nee	90% • 0% • Values are bases may be higheds: Calones Less than Less than Less than	ed on a 2,000 der or lower dep 2,000 65g 20g 300mg 2,400mg	50% 8% alone diet. ending on 2,500 80g 25g 300mg 2,400mg
Sugars 3: Protein 1g Vitamin A Calcium Percent Daily Your daily value your calorie need Total Fat Sat Fat Cholesterol Sodium	90% • 0% • Values are bases may be higheds: Calones Less than Less than Less than	ed on a 2,000 cer or lower dep 2,000 65g 20g 300mg	50% 8% alone diet. ending on 2,500 80g 25g 300mg