

310 WALKER STREET  
WATSONVILLE, CA 95076



PHONE: (831) 724-2026

FAX: (831) 728-5708

## Product Specification

**Product Name:** Carrots, Crinkle Cut

**Item #:** 20122

**Label:** The Inn

**Pack Size:** 12/2#

**UPC #:** 86289-20122

**General description:** Frozen Crinkle Cut Carrots are prepared from the fresh root of the carrot plant (*Daucus carota*) by washing, sorting, peeling, trimming, blanching and freezing to 0° F (-18° C) or less to assure proper product shelf-life. Product is prepared and packaged in accordance with accepted industry standards using good commercial practices and under the sanitary conditions as outlined under the "Pure Food & Drug Act of the United States of America" as amended. Crinkle Cut Carrots at the time of shipment are sound, wholesome, unadulterated and fit for human consumption. The product shall meet all requirements of USDA grade A unless otherwise specified within this specification. This product is not-ready-to-eat and must be heated to 165° F or higher prior to consumption.

**Style/Size:** Crinkle Cut Sliced Carrots

Size
Small 1/2" - 1" Diameter; Thickness: 3/8" Uniform
Medium 3/4" - 1 1/4" Diameter, Thickness: 3/8" Uniform

**Color:** Frozen carrots shall have good color meaning that they possess an orange- yellow color that is bright and typical of frozen carrots. The presence of green, white, or orange-brown units does not more than slightly affect the appearance or eating quality of the product.

**Texture:** The carrots possess a tender texture meaning that the carrots are tender, not fibrous, or mushy and possess a practically uniform texture after cooking.

**Flavor & Odor:** Shall have normal flavor and odor meaning a good characteristic flavor and odor of properly prepared frozen carrots that are free from objectionable flavors and odors of any kind, as evaluated after thawing and after cooking.

**Foreign Material:** None

**Defects:** Defective units refer to units damaged by mechanical injury or other means including unpeeled units, blemished or seriously blemished units through brown or black internal or external discoloration, sunburn, green or white colored units, pathological injury or insect injury. U.S. Grade A crinkle cut carrots are practically free of defects meaning that the total of all defects including blemished and seriously blemished units does not exceed 15% by weight of all units. Blemished

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units cannot exceed 7-1/2% by weight of all units and seriously blemished units cannot exceed 3/4%, by weight of all units.

- Refer to USDA Standards for Grades of Frozen Carrots for further details.

## Nutritional:

Nutrients	Per Serving (120 gm)	Per 100g
<b>Basic Components</b>		
Calories (kcal)	43.20	36.00
Calories from Fat (kcal)	4.97	4.14
Calories from Sat Fat (kcal)	0.51	0.42
Fat (g)	0.55	0.46
Saturated Fat (g)	0.06	0.05
Trans Fatty Acid (g)	0	0
Poly Fat (g)	0.32	0.26
Mono Fat (g)	0.02	0.01
Cholesterol (mg)	0	0
Carbohydrates (g)	9.48	7.90
Total Dietary Fiber (g)	3.88	3.23
Total Soluble Fiber (g)	--	--
Total Insoluble Fiber (g)	--	--
Total Sugars (g)	5.60	4.67
Other Carbs (g)	0	0
Protein (g)	0.94	0.78
<b>Vitamins</b>		
Vitamin A - IU (IU)	17052.00	14210.00
Vitamin C (mg)	3.00	2.50
Vitamin D - IU (IU)	0	0
Vitamin E - IU (IU)	1.02	0.85
Vitamin B3 - Niacin (mg)	0.56	0.46
Vitamin B6 (mg)	0.11	0.10
Folate (mcg)	12.00	10.00
Pantothenic Acid (mg)	0.22	0.19
Vitamin K (mcg)	21.12	17.60
<b>Minerals</b>		
Sodium (mg)	81.60	68.00
Potassium (mg)	282.00	235.00
Calcium (mg)	43.20	36.00
Iron (mg)	0.53	0.44
Phosphorus (mg)	39.60	33.00
Magnesium (mg)	14.40	12.00
Zinc (mg)	0.40	0.33
Manganese (mg)	0.21	0.17
Selenium (mcg)	0.84	0.70

## Nutrition Facts

About 8 servings per container

**Serving size** 1/2 Cup (120g)

Amount per serving

**Calories** **45**

% Daily Value\*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 80mg 3%

Total Carbohydrate 9g 3%

Dietary Fiber 4g 14%

Total Sugars 6g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 40mg 4%

Iron 0.5mg 2%

Potassium 280mg 6%

\*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.

**Ingredients:** Carrots

**Source:** USDA National Nutrient Database for Standard Reference

**Note:** these nutritional values are provided as an aid in product development and should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with 21CFR101.9.

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### Microbiological Limits:

Aerobic Plate Count	100,000/gm
Coliforms	300/gm
E. coli	< 10/gm
Environmental Listeria program in effect.	

### Chemical

- **Pesticide Residues:** To meet 40 CFR 140 – 189
- **Allergens:** Available upon request
- **Peroxidase:** Negative using standard USDA procedure

**Country of Origin:** To be designated on the master carton.

### Packaging:


- 12/2# poly bags in a corrugated master carton.
- All containers will be marked on at least two sides, with contents, net weight and Packed for Inn Foods, Inc. Watsonville, CA 95076.
- Approved packer code must be legible and appear on the master shipping container.
- Inn Foods UPC item number to appear on the side panel of the master shipping container.
- **To be printed on the outer case:** "For Food Safety: Product must be heated to a minimum temperature of 165° F before eating"

**Shipment:** Refrigerated truck, at or below 0°F (-18°C).

**Storage:** Clean, dry freezer area at or below 0°F (-18°C).

**Compliance:** This specification is the basis for this commodity purchased by Inn Foods, Inc. Failure to comply with this specification may constitute rejection of the shipment or the incurrence of charges to the supplier for additional process or labor requirements.

### Document Approval:

By:   
Eric Kadluboski  
Director of Regulatory Compliance

Date: 04/14/2025

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### Change Control:

Date	Revision	Approval
2/8/2017	Updated Nutritionals	Carl Anderson
12/21/2017	Updated Nutritionals	Carl Anderson
03/29/2019	Updated Nutritionals	Carl Anderson
10/18/2019	Food Safety statement for master case, general spec revision	Carl Anderson
02/12/2021	Reviewed, minor revisions	Carl Anderson
04/14/2025	Reviewed with minor revisions	E. Kadluboski

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