

PHONE: (831) 724-2026 FAX: (831) 728-5708

# **Product Specification**

Product Name: Beans, Green, Whole Item #: 20112

Label: The Inn Pack Size: 12/2 lb. UPC #: 86289-20112

**General description**: Frozen IQF whole green beans are prepared from clean, sound, succulent pods of the bean plant. The pods are stemmed, washed, blanched, sorted, drained and IQF frozen to 0° F (-18° C) or less to assure proper 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. Whole Green Beans 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:** Frozen beans consisting of whole pods, which after removal of either or both ends, are not less than 44 mm (1-3/4") in length.

**SIZE:** No more than 15% by count less than (<) 2". Units greater than 3" do not affect the overall appearance of the sample.

**Character:** Beans have good character meaning that the pods are full fleshed, after cooking, tender and the seeds are not mealy.

**Color/Brightness:** Good overall bright color, typical of tender whole Green Beans. Brightness evaluation to be conducted immediately after thawing.

**Flavor & Odor:** Shall possess a good characteristic flavor and is free from objectionable flavors or odors of any kind.

Foreign Material: None

**Defects:** (Sample Size 400 gm sample)

<u>Extraneous vegetable material (EVM):</u> harmless vegetable material (other than the bean pods) including but not limited to stalk, vine material, stems, leaves of the bean plant or other harmless plant material

<u>Minor blemish:</u> any unit affected by scars, pathological injury, insect injury or other means that only slightly affects the appearance or eating quality of the unit.

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<u>Major blemish:</u> any unit which is affected or damaged by discoloration or other means to the extent that the appearance or eating quality of the unit is more than slightly affected.

<u>Mechanical damage:</u> a unit that is broken or split into two parts, is crushed, or damaged to the extent that the appearance is seriously affected.

<u>Fiber (Inedible):</u> Vine material, discolored leaves and grass, nightshade berries, bitter weed pods, pig weed, tough stalks.

Fiber (Edible): Green leaves and grass, tender bland plant material.

<u>Color defectives:</u> a unit that varies markedly from the color that is normally expected for the variety and grade.

#### Defect limits:

310 WALKER STREET WATSONVILLE, CA 95076

•	E.V.M:	2% max
•	Stems	5 stems max
•	Major Blemishes	2% max
•	Total Blemishes (major + minor)	5% max
•	Mechanical Damage	4% max
•	Edible Fiber:	3% max
•	Inedible Fiber	0.25% max
•	Color Defectives	7% max

Refer to USDA Standards for Grades of Frozen Green Beans and Frozen Wax Beans for further

# 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: Per customer request

Peroxidase: Negative per USDA standard procedure

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

# Packaging:

- Corrugated case with blue food grade poly liner.
- All cases 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 on both sides of the case.
- Inn Foods UPC item number to appear on the side panel of the master shipping container.

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To be printed on outer case: "For Food Safety: Product must be heated to a minimum temperature of 165° F before eating."

#### Nutritional:

310 WALKER STREET

Nutritional:		
Nutrients	Per Serving	Per 100g
Basic Components	(85 gm)	
Calories (kcal)	33.15	39.00
Calories from Fat (kcal)	1.61	1.89
Calories from Sat Fat (kcal)		0.42
Fat (g)	0.18	0.21
Saturated Fat (g)	0.04	0.05
Trans Fatty Acid (g)	0	0
Poly Fat (g)	0.09	0.11
Mono Fat (g)	0.01	0.01
Cholesterol (mg)	0	0
Carbohydrates (g)	6.41	7.54
Total Dietary Fiber (g)	2.21	2.60
Total Soluble Fiber (g)	0.95	1.11
Total Insoluble Fiber (g)	1.26	1.49
Total Sugars (g)	1.88	2.21
Other Carbs (g)	2.32	2.73
Protein (g)	1.52	1.79
Vitamins		
Vitamin A - IU (IU)	464.95	547.00
Vitamin C (mg)	10.96	12.90
Vitamin D - IU (IU)	0	0
Vitamin E - IU (IU)	0.53	0.63
Vitamin B1 (mg)	0.08	0.10
Vitamin B2 (mg)	0.08	0.09
Vitamin B3 (mg)	0.42	0.50
Vitamin B6 (mg)	0.04	0.04
Folate (mcg)	12.75	15.00
Pantothenic Acid (mg)	0.09	0.10
Vitamin K (mcg)	38.08	44.80
Minerals	0.55	0.00
Sodium (mg)	2.55	3.00
Potassium (mg)	158.10	186.00
Calcium (mg)	35.70	42.00
Iron (mg)	0.72	0.85
Phosphorus (mg)	27.20	32.00
Magnesium (mg)	18.70	22.00
Zinc (mg)	0.22	0.26
Copper (mg)	0.04	0.05
Manganese (mg)	0.31	0.37
Selenium (mcg)	0.51	0.60

Nutrition Fa	acts
About 11 servings per cor Serving size 2/3 C	ntainer up (85g)
Amount per serving Calories	35
% D	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 2g	
Market S. Commission of the Co	004
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 0.7mg	4%
Potassium 160mg	4%
'The % Daily Value tells you how much a n serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.	

Ingredients: Green Beans Source: Genesis R&D 2016

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.

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

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**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:**

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By: Carl	Anderson

Carl Anderson

VP Regulatory Compliance

### **Change Control:**

Initial	Date	Revision	Approval	
	1/19/2017	Updated Nutritionals	Carl Anderson	
	12/20/2017	Updated Nutritionals	Carl Anderson	
	02/10/2021	Reviewed with minor revisions	Carl Anderson	

Date: 02/10/2021