

CANNERS & GROWERS OF SOUTHERN VEGETABLES & FRUITS

PRODUCT SPECIFICATION & NUTRITIONAL FACTS

SWEET POTATOES (5YCUTELBBB)

This product complies in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and Amendments. HACCP Based Food Safety Plans.

Quality Characteristics		
Grade:	Product conforms to U.S. Standards for Grade A.	
Color:	Dull reddish orange to yellow flesh depending upon variety. Shall not possess abnormal oxidation.	
Aroma/Odor:	Good aroma characteristic of the product; no off odors.	
Flavor:	Good flavor characteristic of the product; no off flavors.	
Firmness:	Firm means sweetpotato units that are slightly grainy and possess a somewhat stiff yet yielding texture. Very firm means sweetpotato units that are noticeably grainy or have a hardened texture similar to an uncooked sweetpotato.	
Net Weight:	108 oz	
Drained Weight:	71.5 oz	
Brix:	13-17	
Headspace:	4/16" - 7/16" Target 6/16"	
Vacuum:	5"Hg - 10"Hg Target 7.5"Hg	
Microb	iological Data	

Product is commercially sterile.

Shelf Life and Storage

Store in dry place under ambient temperatures.

Recommended Handling

Refrigerate unused portion.

Nutrition Facts

About 19 Servings per Container

Serving size

2/3 Cup (166g)

Amount Per Serving

Calories

120

6%

8%

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrate 29g	11%
Dietary Fiber 4g	14%
Total Sugars 9g	
Includes 4g Added Sugars	8%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 38mg	2%

*The % Daily Value (DV) 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: Sweet Potatoes, Water and Sugar.

Star K Available

Iron 1mg

Potassium 409mg