

## **IQF Organic Dark Sweet Cherries Specifications**

**Product Description-** IQF Organic Dark Sweet Cherries packed in conformance with good manufacturing practices and conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act.

**Intended Use-** Ready to eat or used as an ingredient.

**General Description-** Properly ripen Organic Dark Sweet Cherry fruits without seeds and sorted manually/mechanically for all foreign material /colors /character, packed at HACCP accredited facility under FSMA Compliance.

**Country of Origin -** Grown and Processed in Türkiye. Repacked in Canada.

**Availability of Supply-** Throughout the year.

**Regulatory Requirements-** They meet all regulatory standards for food as set by CFIA and Health Canada. The Safe Food for Canadians Act, Record of License Number is 4CDCMFWT.

**Ingredient-** 100% Organic Dark Sweet Cherries.

**Additives/Preservatives/Artificial Flavors/Colors-** None.

**Additional:** None of the following i. e. gelatin, gluten, PHO's, allergens, enzymes, sulfites, GMOs, or animal products are used in our product.

**Irradiations-** No irradiations. Cultivated in non-radiological zone.

**Insect Pests and Diseases-** Free from insect pests, larvae, eggs etc.

**Foreign Objects-**None. Optical, Mechanical and Manual checks are applied.

Checked for stones, metals, glass, ceramic, plastic, wood etc.

**Control Measures-** A metal detector (critical control point having sensitivities as Fe-2.0 mm, non-Fe-2.5 mm and Stainless Steel-3.5 mm) and manual sorting in the fruit containers. This control measure is periodically monitored and logged by the HACCP system operator. The logs are verified daily by the Controller/Quality Assurance.

**Flavor-** Good characteristic normal flavor, free from objectionable flavors/odors.

**Color-** Uniform dark red colored mature Organic cherries.

**Character-** Firm, fleshy, seedless cherries with minimum possible crushed, mushy, and broken fruits.

**Defects-** No leaves, foreign berries are present.

**Traceability and Lot Code Interpretation-** All the IQF/Frozen Blueberry pallets do have the Lot codes as MP-23-Julian Date.

**Storage-** The IQF product is stored at/below -18°C (-0.5 F) all the time from packing to loading. Pallets are kept according to the lot numbers. Inventories are maintained. The Organic Cherries are kept segregated. No other product is kept above it at all.

**Loading Instruction-** Each trailer is checked for cleanliness, precooling and after loading sealed. Reefer temperature is set at -23.5°C (-10 F). The Packing List or Reefer Load Sheet is filled with the lot numbers of the pallets being loaded in the reefer trailer which is sealed after loading. The seal number is provided on the Bill of Lading. The BoL must say Organic and Ecocert Certified.

**Certificate of Analysis-** The microorganisms are got checked from accredited external laboratory and CoA is provided.

The guidelines limits followed are,

**Indicator microorganisms**

**Aerobic Plate Count-** < 20,000 cfu/g

**Yeast and Mold Count-** < 10,000 cfu/g

**Total Coliforms Count-** < 100 cfu/g

***Staphylococcus aureus***- < 10 cfu/g

and

**Pathogens**



***E. coli* O157: H7- Negative/25 g**

***Listeria monocytogenes*- Negative/25 g**

***Salmonella*- Negative/25 g**

**Norovirus GI & GII- Negative/25 g**

**Hepatitis A- Negative/25 g**

For any questions please do not hesitate to contact at 604-864-4900.

Thank you and Kind Regards,

Quality Assurance

Dated: June 1, 2024

These specifications are reviewed and found to be, in compliance with the customers specifications.

Jasmeet Bath,

The Controller

A&P Fruit Growers Ltd.

Date: June 1, 2024

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