



MATERIAL SPECIFICATION

CAHOON FARMS PROCESS CODE: E4

MATERIAL: 5 + 1 CHERRIES

(Five parts Montmorency Variety cherry and one part sugar)

DESCRIPTION

The fruit is prepared from clean, sound, ripened fresh fruit, which has been properly washed, sorted, pitted, drained, packaged and frozen. The product is Grade A according to the requirements of this specification.

GENERAL REQUIREMENTS

1. The product complies with all provisions of The Federal Food, Drug and Cosmetic Act.
2. The facility has a Third Party Audit annually.
3. The product will be frozen in accordance with good commercial practice (21 CFR 110) and maintained at temperatures necessary for the preservation of the product.
4. Cherry grading is based on the United States Department Of Agriculture Standards For Frozen Cherries
5. The minimum sample size for grading is 20 ounces; pits will be evaluated on 80 ounces. The frequency of sampling is every pallet for both grading and pits.

DEFINITIONS

PITTED--- The process of removing the pit from the cherries with our pitting machines

PIT-----Whole pit or portions of a pit that computed together whether or not within or attached to the whole cherry, that in aggregate is larger than one-half pit shell is considered as one pit

HALF PIT—A single piece or aggregate pieces, whether or not within or attached to a whole cherry that is no larger than a half-pit shell

GOOD COLOR--- Cherries possess a reasonably uniform bright color characteristic of the variety

UNIFORMITY---The degree of wholeness with a minimum size of 9/16inch (14mm) in diameter

GOOD CHARACTER---means that the cherries are thick-fleshed and have a firm tender texture

HARMLESS EXTRANEEOUS MATERIAL--- any vegetable substance that is harmless including, but not limited to a leaf

STEM --- Vegetative material attaching the cherry to the tree, this includes portions of stem

MUTILATED—a cherry that is so pitter torn that the entire pit cavity is exposed

MINOR BLEMISH—skin discoloration (other than scald) having an aggregate area of a circle 9/32 inch (7mm) or less in diameter which more than slightly affects the appearance of the cherry but does not extend into the fruit tissue

SERIOUS BLEMISH—skin discoloration (other than scald) which in aggregate exceeds the area of a circle 9/32 inch (7mm) in diameter and/or extends into the fruit tissue or externally damaged by scab, hail injury, or other abnormalities regardless of size

PALLET SIZE – A pallet is between 1,800 and 2,400 lbs.

LOT SIZE – A lot is between 21,600 and 28,800 lbs.

PHYSICAL & SENSORY REQUIREMENTS

Samples taken every pallet, reported as a lot average

1. COLOR: -----Good red, bright, uniform, typical
2. FLAVOR-----Distinctive, typical without off-flavors
3. AROMA/ODOR—Typical without off-odors
4. TEXTURE-----Good firm fleshy, without being soft, thin fleshed, or leathery
5. MINOR BLEMISH-----No more than 7%
6. SERIOUS BLEMISH-- No more than 3%
7. TOTAL DEFECT ----- No more than 10% mutilated, blemished and serious blemished
8. HEM-----1 HEM in 60 oz. of cherries maximum
9. STEM ----- 1 stem in 400 oz. of cherries maximum
10. PIT-----Grade A or as stated on the Purchasing Contract

Samples taken once per lot on finished product

11. MICROBIOLOGICAL ANALYSIS
 - A. Salmonella ----- Negative in 25 gram sample
 - B. E. Coli -----<10 cfu / gram
 - C. Yeast/ Mold----- 5,000 cfu / gram maximum

All chemical and microbiological analysis listed above are conducted in accordance with “ Standard Methods Of Analysis “ As Listed In The Bacteriological Association Manual (BAM) of the Federal Food And Drug Administration, or other recognized standard publications, unless otherwise indicated. Microbiological samples are tested on a Biomerieux Tempo and Mini-Vidas.

PACKAGING REQUIREMENTS

1. New plastic pail & lid: 30# product fill weight, No liner
2. Cardboard Cap on top of each pallet
3. Complete stretch wrap of each pallet
4. Layer board between pallet and pails
5. Two layers on each pallet are banded to prevent the pallet from spilling
6. Each container will be clearly marked with a 4” x 6” label containing:
 - * Production lot code
 - * Production date
 - * Product name
 - * Customer reference number if applicable
 - * Ingredient statement
 - * Packer name and address
 - * Net weight
 - * Kosher
7. Fruit / sugar ratio: 4.8 to 5.2 lbs. fruit to 1 lb sugar
8. Stacking: 80 pails/pallet (20 pails per layer, 4 layers high)
9. Full pallet product weight 2,400 lbs.

INGREDIENT STATEMENT

Montmorency Cherries, Sugar

STORAGE

1. The product must be stored at 0 °F or below

SHIPPING REQUIREMENTS

1. Product will be moved in a clean, well-maintained, insulated trailer with mechanical refrigeration.
2. Transported at 0° F or below.
3. Trailer inspection report will be available for each shipment.
4. The bill of lading contains the production lot code, and if applicable, the trailer seal number.

LOT CODING

Each Cahoon Farms container is labeled with a five part numerical lot and product information code.

Example:

Lot # AAA-BB-CC-DD EEE

AAA – is a consecutive numerical lot number

BB- is a 2 digit number representing the fruit and variety

CC- Is a 2 digit number representing the process code---the specific processing style and ingredients

DD- represents the year the apples were picked

EEE - is a 3 digit number representing the specific box/ pail number within that lot.