

P.O. Box 190, 1011 Kaolin Road, Kennett Square, PA 19348 Tel: (610) 925-0520 Fax: (610) 925-0527

PRODUCT SPECIFICATION SHEET

Product Code(s): SAUP1041

Description(s): Sautéed Portabella Mushrooms

Cut Size: 1/4" Slice UPC #:00641888104109

1. Compliance

All Products shall comply in every respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and regulations promulgated there under, as well as any state, local or other regulatory agencies.

2. Variety

All mushrooms used in the production of finished goods shall be prepared from domestic, commercially grown mushrooms that have been cultivated in compliance with government specifications pertaining to the proper use of insecticides, fungicides and other materials used to control the growth of competing fungi and other organisms.

3. Product Style

This product shall be made from U.S. Grade A or B Mushrooms consisting of whole mushrooms that are sliced, sautéed, seasoned, and frozen.

4. Physical/Organoleptic characteristics.

Color: Beige/brown; typical of sautéed portabella mushrooms.

Sauce is gray/green in color

Flavor: Earthy with a garlic/peppery taste

Texture; Firm, not mushy Foreign Material; None

5. Ingredient Listing

Mushrooms, Canola oil, Salt, Corn Starch, Granulated Garlic, Black Pepper, Parsley.

6. Packaging

Frozen product is packaged immediately in clear film pouches. These cases are marked with style of pack and net weight. They are also marked "Frozen-Store at Zero Degrees F or below".

7. Storage/handling

Frozen products are placed on pallets and are warehoused in our clean, modern freezer storage room. Temperature is maintained at 0 degrees or below. Product should remain frozen until use. Thawed, opened product should be stored in a sealed container and refrigerated at 36 - 40°F.

01.17.2024WC



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8. Shelf Life

9. Shipping

Shipments shall be made in refrigerated trucks and trailers capable of maintaining zero degrees or lower during transit. Trucks shall not leave our loading dock until temperature reaches zero degrees or lower.

10. Microbiological *

The following specifications will prevail:

Aerobic Plate Count Less than 50,000 per gram
Coliform Less than 500 per gram
Coagulase Positive Staphylococci less than 10 per gram

Salmonella Negative in 375-gram sample

E-Coli <10 Listeria Negative

11. Lot Codes

Lot codes are identified on individual pouches and on the outside of each shipping case. Codes appear as a 6-digit numeric code printed on each pouch. The six digits represent the open code identifying the "Use By" date. For example, code: 07/01/12 indicates the following:

<u>Digit</u>	Description
1-6	Open code "Use By" date for July 01 2012

Signature: Wanda Cotto Date: 03/21/2024

01.17.2024WC 2

^{*} Microbiological specifications are determined employing official FDA-AOAC procedures. Certificate of Analysis are available for all products produced.