

Standard Ingredient Specification
CARROTS, FROZEN WHOLE BABY; diameter 3/8" – 5/8"

1. The product is manufactured in accordance with current good manufacturing practices.
2. The finished product and packaging conform with the provisions of the Federal Food, Drug and Cosmetic Act as amended and to all applicable state and local regulations.
3. Frozen carrots are the clean and sound product prepared from the fresh root of the carrot plant by washing, sorting, peeling, trimming, and blanching, freezing and maintained at temperatures necessary for the preservation of the product.
4. Ingredient Statement: Carrots.
5. Allergens: None.

PHYSICAL REQUIREMENTS (Based on 10 oz. sample)

Color:	Uniform, bright typical orange to orange yellow.	
Flavor & Odor:	Good characteristic flavor and odor; free from objectionable flavors and odors of any kind.	
Texture:	Tender, not fibrous or mushy; uniform in texture.	
Size:	3/8" to 5/8" diameter. 90% by count shall fall within this range. 1 3/4" to 2 1/4" length. 90% by count shall fall within this range.	
Defects:	Total Blemished: 7.5 % by count, with no more than 2% by count seriously by count seriously blemished.	
	Unpeeled Units:	2
	Less than 1 1/2":	8
	Pieces shorter than 1":	4
	Units over 2 1/4":	2
	Units more than 7/8" diameter:	2
	Green Tops:	2
	Total Defects:	15% by count
Foreign Material:	None	

MICROBIOLOGICAL REQUIREMENTS:

Total Plate Count	100,000 CFU/gr. max.
Coliform	200 CFU/gr. max.
E-coli	<10 CFU/gr. max.

SHIPPING AND RECEIVING REQUIREMENT:

To be shipped, stored and received at 0°F or lower.

Enzyme: Peroxidase negative.

PACKAGING REQUIREMENTS:

IQF: Poly bags / any size
Corrugated case lined with blue poly / any size
Purchased product – packaging approved by purchasing and/or quality manager.