

Specification
2502-03

DATASHEET

Jasper Wyman & Son

P.O. Box 100

Milbridge, ME 04658 USA

Tel: 207-546-2311 Fax: 207-546-2074



GTIN- 00079900001875

Manuf. ID:
23050

KOSHER- K
Product of As Marked

DESCRIPTION

Wyman Strawberries, IQF Whole Large 1/30 lb

This bulk product is packed under Wyman's quality oversight by carefully selected audited packers.

SPECIFICATIONS

Grade	Meets or exceeds USDA Grade A specifications for frozen whole strawberries
Fruit size	08% 32 to 40 mm sized (~ 1.25 to 1.5 inch)
Flavor / odor	Flavor typical of mature strawberries with no off flavors
Brix	Minimum 6 Brix at time of pack
Residues	No residues above United States MRL levels Target- zero residues
Food safety	Strawberries sanitized with chlorinated water prior to freezing

Microbiological Specification

Packaging Information

Total coliforms: Maximum 100 cfu/g
E. Coli: Less than 10 cfu/g
Salmonella: Not detected in 25g
L. monocytogenes: Not detected in 25g

Case (inches): L 18.50 W 9.56 H 9.25
Cube: 0.95 ft³ / 0.0268 m³ TI/HL= 6/10 60 /pallet
Net wt.: 30 lb / 13.6 kg
Heavy duty White kraft case with Wyman logo
18.5" x 9.56" x 9.25" (47 cm x 24.3 cm x 23.5 cm)
2 mil Blue Polyethylene liner / Tran

Storage Information

Ingredient Labeling

Store frozen below 0 degrees F (-18 degrees C)

Strawberries

Case Code

Coding Information

Packer hand stamp and/or labeling and/or ink jet information
Wyman 4 digit lot code with crop year letter (Ex:1200V)
Plus Packer traceability codes and Country of Origin

Wyman's premium IQF flash frozen strawberries are packed for Wyman's in carefully audited processing facilities with quality supervision. Whole strawberries are prepared from sound, fresh fruit of the strawberry plant. They are washed, sliced or diced (when applicable), sanitized, inspected, individually quick frozen (IQF), sized and reinspected prior to filling into cases.

Wyman's processing facilities and copackers are regularly audited by reputable third-party auditing firms and all processing is done in an allergen-free environment under a strict HACCP food safety program. All product is passed through a calibrated metal detector.