

IQF Dark Sweet Cherries

Valid: 02 - January - 2024

DESCRIPTION

Individually quick frozen (IQF) dark sweet cherries are prepared from properly ripened fruit. The fruit shall be washed upon receipt, graded and properly stemmed and pitted. The fruit shall be rapidly handled prior to freezing and blast frozen promptly before packaging.

COMPOSITION

The fruit is properly drained prior to freezing. No sweeteners or other ingredients are added.

REGULATORY REQUIREMENTS

All processing must be performed in a sanitary manner in accordance with the current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

GENERAL REQUIREMENTS

The product must be free from all contamination, extraneous material, and foreign objects.

ORGANOLEPTIC

The fruit shall have the typical flavor of dark sweet cherries, with no off flavors, odors, oxidation, or discoloration.

PHYSICAL REQUIREMENTS

The following requirements have been established:

Color:	Reasonably uniform in color (purple) that is typical of ripened sweet cherries. By count, not more than 10% may vary from under color. Minimum USDA score of 25.
Size:	The cherries should not vary more than 1/4" between the largest and smallest diameter of
	90% of sample.
Defects:	Minimum USDA score of 25.
	1. Damaged: 7% by count maximum, not more than 3% by count seriously damaged.
	2. Pits: Maximum of 1 pit or pit fragment (greater than half of a pit shell) per 480 oz.
	3. HEM: Harmless Extraneous Material (HEM) average of 1 piece per 400 oz.
	(leaf, stem, or twig).
Character:	Good. Not more than 10% by count classified as reasonable or slightly soft. Minimum
	USDA score of 25.

Approved By: Tim Brian

Smeltzer Orchard Company, LLC • 6032 Joyfield Rd • Frankfort, MI 49635 • 231-882-4421 • www.smeltzerorchards.com



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MICROBIOLOGICAL REQUIREMENTS

Standard Plate Count
Total Coliforms
5,000 cfu/g maximum.
100 cfu/g maximum.

3. E. Coli <10 cfu/g

4. Yeast & Mold 10,000 cfu/g maximum.

5. Salmonella6. ListeriaNegativeNegative

FOOD ALLERGENS

This product **does not** contain any of the following:

- 1. Tree Nuts (Pecans, Walnuts, Brazil, Hazelnut, Cashew, Pine Macadamia, Filbert, Pistachios, Almonds).
- 2. Peanuts
- 3. Shell Fish
- 4. Egg (Dry Whole Eggs, Yolks, Egg Whites, Egg Albumin, etc....)
- 5. Dairy & Milk Derivatives (Butter, Sodium Casienate, Whey, etc...)
- 6. Soy & Soy Byproducts (Soy Flour, Soy Meal, etc...)
- 7. Fish
- 8. Wheat (Flour, Wheat, Starch, Wheat Gluten, etc...)
- 9. Sesame

GENETICALLY MODIFIED ORGANISMS (GMO)

The dark sweet cherries are free of any Genetically Modified Organisms (GMO).

INGREDIENT STATEMENT

Ingredients: Dark Sweet Cherries.

COUNTRY OF ORIGIN

The cherries are grown and processed in the United States of America (USA).

KOSHER CERTIFICATION

Kosher Symbol: All packing will have the symbol of the inspecting organization.

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PACKAGE REQUIREMENTS

The product shall have a net weight of 40 pounds packed in corrugated boxes of sufficient bursting strength (ECT 44 or higher) with a 0.2 mil polyethylene liner of contrasting color. No Staples or wire closures are allowed.

Each carton shall be properly labeled in accordance with all Federal labeling requirements. All containers will be clearly marked with the production lot, code, time, product name, resource number, ingredients statement, packer name and address, and net weight.

The pallet requires a paper/cardboard slip sheet on the pallet. Product is then stacked on top of the paper/cardboard slip sheet. Boxes are stacked 10 boxes per tier (layer) 5 tiers high, 50 boxes per pallet. The pallet is then stretched wrapped and a paper/cardboard cover taped down on top of pallet. End Sheets on pallet require lot, code, pallet number, resource number, start time, and end time.

Outside Case Dimensions: $15 \frac{1}{4} \times 11 \frac{1}{4} \times 12$ Inside Case Dimensions: $15 \times 11 \times 11 \frac{3}{4}$

SHIPPING, STORAGE AND SHELF LIFE REQUIREMENTS

The product shall be stored at -10° F or colder for the preservation of the product and to eliminate excessive blockage. The product shall show no evidence of thawing and re-freezing. The shelf life when stored as required is 36 months from the date of processing.

All trailers used to transport the product will be designated for and dedicated to the shipment of packaged food products. This product must not be shipped on trailers with corrosive or contaminating materials. The trailer must pass a trailer inspection before loading. The trailer must be pre-cooled and carrier must have load locks.

All products will be stored and shipped under good sanitary conditions.

OSHA - SAFETY DATA SHEET

This product is considered to be "food", it is exempt from the OHSA Hazard Communication Standard - 29 CFR 1910.1200(b)(5) and does not require a Safety Data Sheet.

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NUTRITIONAL ANALYSIS – I.Q.F. DARK SWEET CHERRIES

Size: Results per 100 grams:

54	
0.04	gm
<0.1	gm
<1	mg
11	mg
13.46	gm
1.3	
12.24	gm
0	gm
2.03	gm
0.69	gm
<0.1	mcg
10	mg
0.34	mg
137	mg
	0.04 <0.1 <0.1 <0.1 <1 11 13.46 1.3 12.24 0 2.03 0.69 <0.1 10 0.34

Source: Great Lakes Scientific, Inc, 2847 Lawrence St., Stevensville, MI 49127

gm = grams mg = milligrams mcg = micrograms < = less than