



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

PRODUCT SPECIFICATION SHEET

Product Code(s): SAUMR40320

Description(s): Sautéed Whites 90/10

Cut Size: $\frac{1}{4}$ " Sliced

UPC #: 00641888403202

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 thereunder, 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 White Mushrooms consisting of whole white mushrooms that are sliced, sautéed, roasted, and frozen.

4. Ingredient Listing

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

5. Packaging

Frozen product is packaged immediately in 1lb. clear film pouches. These cases are marked with style of pack and net weight.

6. Storage

Frozen products are placed on pallets and are warehoused in our clean, modern freezer storage room. Temperature is maintained at 0 degrees or below.



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8. 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.

9. Microbiological *

The following specifications will prevail:

| | |
|----------------------------------|-----------------------------|
| Aerobic Plate Count | Less than 50,000 per gram |
| Coliform | Less than <500 per gram |
| Coagulase Positive Staphylococci | <10 |
| Salmonella | Negative in 375-gram sample |
| E-Coli | <10 cfu per gram |
| Listeria | Negative |

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

10. Lot Codes

Lot codes are identified on individual pouches and on the outside of each shipping case. Codes appear as a 6-digit alfa-numeric code printed on each pouch. The first six digits represent the open code identifying the "Best By" date. The letter indicates the production line where the product was produced. For example code: **07/01/12** indicates the following:

| <u>Digit</u> | <u>Description</u> |
|--------------|-----------------------------------|
| 1-6 | Open code "Best By" July 01, 2012 |

Signature: Wanda Cotto **Date:** 04/23/2025