FINISHED PRODUCT SPECIFICATION

Product: Canned Red Tart Cherries, Water Pack Specification #: FP 07-19

Effective Date: 08/09/2023 **Issue Date:** 08/09/23

<u>Product Description</u>: Canned red tart pitted cherries are prepared from the properly ripened fruit of the red tart cherry varietal group Montmorency. The fruit is carefully harvested, washed, cooled and rapidly handled prior to processing. The cherries are then sized, destemmed, pitted and sorted. The cherries are then canned in water, cooked, cooled and stored in accordance with Good Manufacturing Practices. All finished product is evaluated basis U.S. Standards for canned red tart pitted cherries (May 12, 1976).

<u>Food Safety</u>: All production shall meet or exceed the applicable requirements of the U.S. Federal Food, Drug and Cosmetic Act as amended. Final products approved for shipment shall be produced in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination.

All our processing members, co-packers and warehouses are registered with the FDA in accordance with the Bioterrorism Act requirements

Ingredient Statement: Red Tart Cherries, Water

Physical Requirements: Color: Bright typical red, uniform shade.

Flavor & Odor: Normal flavor and odor. Free of off flavors or odors.

Defects: Harmless Extraneous Material

(Grade A) Max. 1 per 60 oz. or to customer specs

Minor Blemishes: Small light discoloration on skin Max. 10% by count

Major Blemishes: Blemish exceeding an aggregate area of 9/32" and/or

extending into the flesh of the cherry. Max 3% by count.

Pits: To customer specifications or USDA standards.

Character: Firm, plump, ripe, uniform size

| Packaging: | Metal Can | Minimum, Net Weight | Drained Weight, minimum |
|------------|-----------|---------------------|--------------------------------|
| | 300 x 406 | 15 oz 425 g. | 9.6 oz 272 g. |
| | 603 x 700 | 102 oz 2900 g | 70.5 oz 2000 g. |

Container Coding: An identifying code shall be stamped on each container. Two lines for 603 x 700

can

Top Line: XXXX X XX XXX XX

Item Year Plant Day of Year Time Period

Example: RTPW 426190 02 (Red Tart Pitted, Water pack, 2014, Plant 26,

July 8, second hour.)

Bottom Line: (603 cans) ENDE XX (Use by date 3 years from year of production)

Shelf Life From Manufacturing: 3 years under optimum conditions. Avoid freezing or warm temperatures.

Case Dimensions:

| Length | Width | Height |
|--------|-------|--------|
| 12.25 | 9.25 | 9.125 |

Pallet specs:

| Case WT. in lbs | # of cases per layer | # of layers per pallet | Total cases per pallet |
|-----------------|-------------------------|---------------------------|------------------------|
| 27 | 17 | 5 | 85 |

Case Dimensions:

| Length | Width | Height |
|--------|--------|--------|
| 18.875 | 12.625 | 7.25 |

Pallet specs:

| Case WT. in | # of cases per | # of layers per | Total cases per |
|-------------|----------------|-----------------|-----------------|
| lbs | layer | pallet | pallet |
| 45.8 | 8 | 7 | 56 |

Kosher: Bold K

Allergens:

| h | | | |
|---|--------------------------------|--|---|
| ALLERGEN/SENSITIZER | PRESENT IN PRODUCT/PRODUCTS | PRESENT ON THE SAME LINE AS LISTED PRODUCT | IF YES TO #2, CLEANING STEPS IN PLACE TO PREVENT CROSS CONTAMINATION? |
| | YES OR NO | YES OR NO | YES OR NO |
| Milk* | No | No | |
| Egg* | No | No | |
| Fish* | No | No | |
| Crustacean Shellfish* | No | No | |
| Tree Nuts*(**) | No | No | |
| Wheat* | No | No | |
| Peanut* | No | No | |
| Soybean*(**) | No | No | |
| Sulfites >10ppm | No | No | |
| Yellow #5 (Tartrazine) | No | No | |
| Gluten (to include Wheat, Barley, Oat, Rye; excludes corn derivatives) | No | No | |

* Per Food Allergen Labeling and Consumer Protection Act of 2004. **Excluding refined, bleached and deodorized Oils.

Gluten Statement: **Water Packed Cherries Are Gluten Free**

USA Country of Origin:

Be advised, this product is in compliance with CA Prop. 65. None of our ingredients are **Proposition 65:**

stated in the CA Prop. 65 document.

GMO Statement: This product is GMO free

Nutritional Panel:

| | up (122g |
|--|-------------|
| Amount per serving | |
| Calories | 45 |
| % | Daily Value |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 30mg | 1% |
| Total Carbohydrate 9g | 3% |
| Dietary Fiber 1g | 4% |
| Total Sugars 8g | |
| Includes 0g Added Sugar | s 0% |
| Protein 1g | |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 1mg | 6% |
| Potassium 120mg | 2% |
| Vitamin C 0mg | 0% |
| "The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutribon advice. | |
| Calories per gram: Fat 9 • Carbohydrate 4 • P | entain 4 |

Nutritional Statement:

| Nutrients | Per Serving | Per 100g | Nutrients | Per Serving | Per 100g |
|--------------------------------|-------------|----------|-----------------------------|-------------|----------|
| Basic Components | | | Vitamin B6 (mg) | | |
| Gram Weight (g) | 122 | 100 | Vitamin B12 (mcg) | | |
| Calories (kcal) | 45 | 36.89 | Biotin (mcg) | | |
| Calories from Fat (kcal) | 0 | 0 | Vitamin C (mg) | 0 | 0 |
| Calories from SatFat (kcal) | 0 | 0 | Vitamin D - IU (IU) | 0 | 0 |
| Protein (g) | 1 | 0.82 | Vitamin D - mcg (mcg) | 0 | 0 |
| Carbohydrates (g) | 9 | 7.38 | Vitamin E - Alpha-Toco (mg) | | |
| Total Dietary Fiber (g) | 1 | 0.82 | Folate (mcg) | | |
| Total Soluble Fiber (g) | | | Folate, DFE (mcg DFE) | | |
| Dietary Fiber (2016) (g) | 1 | 0.82 | Vitamin K (mcg) | | |
| Soluble Fiber (2016) (g) | | | Pantothenic Acid (mg) | | |
| Total Sugars (g) | 8 | 6.56 | Minerals | | |
| Added Sugar (g) | 0 | 0 | Calcium (mg) | 0 | 0 |
| Monosaccharides (g) | | | Chromium (mcg) | | |
| Disaccharides (g) | | | Copper (mg) | | |
| Other Carbs (g) | | | Fluoride (mg) | | |
| Fat (g) | 0 | 0 | lodine (mcg) | | |
| Saturated Fat (g) | 0 | 0 | Iron (mg) | 1 | 0.82 |
| Mono Fat (g) | 0 | 0 | Magnesium (mg) | | |
| Poly Fat (g) | 0 | 0 | Manganese (mg) | | |
| Trans Fatty Acid (g) | 0 | 0 | Molybdenum (mcg) | | |
| Cholesterol (mg) | 0 | 0 | Phosphorus (mg) | | |
| Water (g) | | | Potassium (mg) | 120 | 98.36 |
| Vitamins | | | Selenium (mcg) | | |
| Vitamin A - IU (IU) | | | Sodium (mg) | 30 | 24.59 |
| Vitamin A - RE (RE) | | | Zinc (mg) | | |
| Vitamin A - RAE (mcg) | | | Poly Fats | | |
| Carotenoid RE (RE) | | | Omega 3 Fatty Acid (g) | | |
| Retinol RE (RE) | | | Omega 6 Fatty Acid (g) | | |
| Beta-Carotene (mcg) | | | Other Nutrients | | |
| Vitamin B1 (mg) | | | Alcohol (g) | | |
| Vitamin B2 (mg) | | | Caffeine (mg) | | |
| Vitamin B3 (mg) | | | Choline (mg) | | |
| Vitamin B3 - Niacin Equiv (mg) | | | | | |