



NATIONAL FROZEN FOODS CORPORATION
 606 Oakesdale Ave. SW, Ste. C201
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**Product Specifications
 Chehalis Facility**

Item number(s)	112458 (CNP99-11243) 20 LB. 112807 (CNP99-11244) 12/2.5 LB.	
Product description & grade	IQF 4 Way Mixed Vegetables	Grade C

QUALITY:			
Must meet US Grade C and comply with the US Standards for Grades of Frozen Mixed Vegetables, with the following modifications as noted within the specifications below:			
PERCENTAGES:			
Vegetables	Style	% *	USDA Grade
Corn	Whole Kernel	25% +/-5%	C- all factors, minimum maturity score of 36 points (36-39 points)
Peas	4-6 sieve	20% +/-5%	C- all factors, minimum maturity score of 28 points (28-31 points)
Carrots	3/8" diced; random	30% +/-5%	C- all factors, minimum size score of 14 points (14-15 points)
Green Beans	1" mixed cut; 1-4 sieve	25% +/-5%	C- all factors, minimum maturity score of 28 points (28-31 points)
<i>* Percent of mixture by weight (preferred range).</i>			
MINIMUM SCORE:			
Grading Factor		Minimum Score Points	
Color		14	
Absence of Defects		28	
Character		28	
Minimum Total Score		70	
COLOR:			
Each ingredient in the package must possess a fairly good color with bright and characteristic of fairly tender mixed vegetables.			
DEFECTS: "FAIRLY FREE FROM DEFECTS" plus:			
1. 1 large piece of harmless vegetable material and 2 small pieces of harmless extraneous vegetable material for each 16 ounces. Provided that the combined weight of all the harmless extraneous material is not more than 0.5 of 1%, by weight, of the frozen mixed vegetables.			
2. A total of 5 moderately damaged units and seriously damaged units for each 3 ounces of frozen mixed vegetables of which 1 unit for each 2 ounces of frozen mixed vegetables may be seriously damaged. Provided that slightly damaged, moderately damaged and seriously damaged units, either singularly or in combination, do not affect materially the appearance or edibility of the frozen mixed vegetables.			

CHARACTER:	
1. Is to possess fairly good character.	
MICROBIOLOGICAL (NFFC Chehalis Standards):	
Microbiological	Limits
Total Plate Count	<50,000/gr.
Total Coliform	<100/gr.
E. Coli	NEG / ND
Staphylococcus aureus	NEG / ND
Yeast & Mold	<500/gr.
Listeria Monocytogenes	NEG / ND
Salmonella	NEG / ND
CODING:	
National Standard Code: 22041301B01	
Customer Specific additions	N/A
Product pack year	(YY) 22= year of production -2022
Product pack month	(MM) 04= month of production- April
Product pack day	(DD) 13= calendar day of production
Processing Plant designator	(PP) 01= Chehalis Plant
Production interval	(B) B= day shift interval
Production line	(LL) 01= Product line
GENERAL INFORMATION:	
Ingredients	Corn, Peas, Diced Carrots, Green Beans
Frozen Shelf Life	24 months when stored 0 degrees or below
Customer Specific "Use By" Date	N/A
Country of Origin	USA
US Grade/Equivalent	USDA Grade C
Preparation and Cooking Instructions	Keep frozen until ready to use. Do not refreeze. Heat to 165 degrees F before use
Allergen	NONE
NRTE Statement	Product is considered not ready to eat. Must be thoroughly cooked before eating.

QA department reviewer & date	Shannon Paterson 01/30/2023	
Sales Representative:		Date:
Customer Approval:		Date: