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2.3.5 Finished Product Specifications	Date of Issue: 6/30/2020 jsm	Supersedes: 12/11/2019
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IQF RED TART PITTED CHERRIES

Product Specification Sheet

Ingredients

Red Tart Pitted Cherries

Description

Tart cherries of the 'Montmorency' variety grown to proper maturity and machine harvested in Michigan, USA. Rinsed, sorted, pitted, drained, individually quick frozen, and packed in accordance with good manufacturing practices. Stored at temperatures appropriate for the preservation of the product. Conforms to the Pure Food, Drug and Cosmetic Act. Product is suitable for repackaging.

Method of Storage and Distribution

The finished product is packed in 40-lb. net corrugated cartons with poly liners, stacked 50 boxes per pallet, and stretch-wrapped. Frozen product shall be transported only in refrigerated vehicles. Keep product in freezer storage at 0°F or below for best results. Improper storage could lead to spoilage, oxidation, and/or contamination.

Packaging

Blue tint plastic liner in printed corrugated carton, 15¼" x 11⅞" x 11". Liners are FDA-approved for contact with food. Lot code is printed on each carton after sealing with tape. Finished pallet of 50 cartons stacked 10 cartons per layer, 5 layers per pallet over chipboard, and stretch-wrapped on wooden pallet. Self-adhesive pallet tags for warehousing are applied to each pallet. Custom packaging is also available.

Labelling

Lot code and Julian date are marked on each container. Pallet tag identifies product name, net weight, ingredients, and packer information.

Manufacturer's Coding Formula

Example code H0N725

Character Position Example

First

Second

Third

Significance

H Plant location (H = Hart)

0 Crop year (0=2020)

N Indication of processing line*

Fourth
Fifth and sixth

7 Calendar month processed
25 Day of month processed
*A-F indicates organic RTP in 2020 crop year

Intended Use

Product is intended for wholesale distribution and for commercial use in baking, pie filling, and drying.

Shelf Life

Best if used within two years of pack date.** Shelf life of three years or more may be possible in original sealed container with proper storage (see above).

Physical Requirements

Product grading is performed in house by GLPC personnel according to USDA, "United States Standards for Grades of Frozen Red Tart Pitted Cherries" (28 June 1974). The product shall meet or exceed grading standards for red tart pitted cherries based on one sample per 2,000 lbs.

Grade	Avg. Score	Color	Defects	Size	Character	Pits	HEM
Sample size		100 cherries	100 cherries	100 cherries	60 ozs.	60 ozs.	60 ozs.
Ultra	A95 min	28/30 min Not less than 91% by count shall be USDA Grade A	19/20 min Avg. max. not more than 7% by count mutilated and blemished	Not more than 10% by count shall be less than 9/16" in dia.	28/30 min USDA Grade A	Not greater than 1/480 oz.	Avg. 1 pc. per 60 ozs. max.
Super	A94 min	27/30 min Not less than 88% USDA Grade A	18/20 Avg. max. not more than 10% mutilated and blemished	Not more than 10% less than 9/16" dia.	27/30 min USDA Grade A	Not greater than 1/480 oz.	Avg. 1 pc. per 60 ozs. max
Premium	A92 min	27/30 min Not less than 88% USDA Grade A	18/20 Avg. max. not more than 10% mutilated and blemished	Not more than 10% less than 9/16" dia.	27/30 min USDA Grade A	Not greater than 1/320 oz.	Avg. 1 pc. per 60 ozs. max

Microbiological Criteria

Aerobic Plate Count
Yeast and Mold
Escherichia coli (*E. coli*)
Listeria spp.
Salmonella spp.

Threshold

20,000 cfu/g
10,000 cfu/g
<10 cfu/g
Negative
Negative

Testing Method

AOAC 990.12
AOAC 997.02
AOAC 991.14
AOAC 996.14
AOAC 998.09



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Date

** Shelf life and storage courtesy of Cherry Marketing Institute.