

County Fair Food Products Co.

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Product Specifications Refrigerated Kosher Pickle Products

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- I. **PRODUCT:** Refrigerated Kosher Dill Pickle Slices – #CF 086, Approximately 2000/2500 ct.
- II. **LABEL:** County Fair
- III. **CONTAINER SPECIFICATIONS:** The finished product will be packed in a foodservice grade, high density polyethylene pail. This pail to have a wall thickness of 0.09 with an external diameter of 12-3/8" at the top and 10-1/2" at the bottom, with an overall height of 14-5/8". This pail will be accompanied by an easy-open plastic lid and a "Child Warning" label permanently imprinted on the side of the pail.
- IV. **PRODUCT DESCRIPTION:**
- | <u>County Fair</u>
<u>Product No.</u> | <u>UPC No.</u> | <u>Unit</u>
<u>Pack</u> | <u>Product Description</u> | <u>Approx.</u>
<u>Unit</u>
<u>Count</u> |
|--|----------------|----------------------------|--|---|
| CF 086 | 603423000864 | 5 gal. | Refrigerated, Kosher Dill Pickle Slices 3/16" kk | 2000/2500 |
- V. **RAW MATERIAL SOURCE:** The source of raw material (fresh raw cucumbers) is as follows:
Spring Production: California
Summer Production: California
Fall Production: California
Winter Production: Mexico
- VI. **PRODUCT SPECIFICATIONS:** Finished product will be produced from raw, fresh (#4 or #5) cucumbers which possess a diameter of 1-1/2" to 2". The slice will be a corrugated slice to a thickness of 3/16" (+/- 1/16")
- VII. **INGREDIENT STATEMENT:** Cucumbers, Water, Salt, Vinegar, Contains less than 2% of the Following: Garlic, Spices, 1/10 of 1% Sodium Benzoate (Preservative), Natural Flavoring, Polysorbate 80, Turmeric.
- VIII. **MINIMUM COUNT REQUIREMENTS:** The unit count description will read approximately 2000/2500 count. Each pail to contain approximately 2000/2500 slices per container +/- 5%.
- IX. **CHEMICAL ANALYSIS:** (Equilibrated solution)
- | | | |
|----|-------------------------|-------------------------------|
| A. | Acetic Acid: | 4.0 - 6.0 grains (W/V) |
| B. | Salt Percentage: | 2.6% - 3.9% |
| C. | pH: | 3.3 - 4.0 |
- X. **DEFECT CRITERIA:**
- A. Within any five (5) pail sample, it should be expected that four (4) pails will possess a count between 2000/2500 of useable slices per pail.

Product Specifications: Refrigerated Pickle Products
Dill Slices #CF 086

XI. DEFECT CRITERIA: continued.....

- B. 95% of all ends, pieces and hollow slices shall be removed.
- C. No diseased, moldy or frozen cucumbers are allowed.
- D. At time of production, the container shall contain 21.5 to 26 pounds drained weight.

XII. FOREIGN MATERIAL INSPECTION:

County Fair Food Products typically uses Metal Detection and/or Magnets as a means to identify any possible foreign metal materials, although rare, that might be present at time of production. Specific information on the processes and standards involved are available upon request.

XIII. PACKAGING AND LABELING SPECIFICATIONS:

- A. All products will be packed in a foodservice grade, high density polyethylene white container (pail) which includes an easy-open lid, a permanently imprinted "Child Warning" label on the side of the pail with an appropriate County Fair label attached.
- B. Each label to contain the Seal for Kashruth Certification, Nutritional Analysis and UPC coding to the specifications of County Fair Food Products Company.
- C. Product code dating system, to appear on the lid of all products and recorded on the Bill of Lading at the time of shipment, is as follows:

1st, 2nd and 3rd Digits: Product number as it appears on the price list.

4th, 5th and 6th Digits: Julian date of pack.

7th and 8th Digits: "19" The pack year. 2019.

9th Digits: "K" Plant Code (Stockton, California).

Example: 086 006 19 K Dill Pickle Spears, Approximately 2000/2500 ct.
January 6, 2019.

XIV. PRODUCT SHELF LIFE: 180 days from date of pack.

XV. STORAGE AND SHIPPING TEMPERATURE: 34 to 40 degrees

Date of Issue: _____

Approved By: County Fair Food Products Co.

Signed: _____