## **County Fair Food Products**

18362 E. Highway 4 Stockton, California 95215

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## **Product Specifications Refrigerated Kosher Pickle Products**

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- I. **PRODUCT:** Refrigerated Kosher Whole Dill Pickles, Approximately 60/70 ct. CF 023
- 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.
- PRODUCT DESCRIPTION. IV.

PRODUCT DESCRIPTION:				Approx.
<b>County Fair</b>	County Fair	Unit		Unit
Product No.	<u>UPC No.</u>	<b>Pack</b>	Product Description	<b>Count</b>
CF 023	603423000239	5 gal.	Refrigerated, Kosher Whole Dill Pickles	60/70

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 (#5) cucumbers which possess a diameter of 1 3/4" to 2". The length / diameter (L/D) ratio will be 2.5 to 3.0. The cucumber length shall be 4 3/8" to 6".
- 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 60/70 count. Each pail to contain approximately 60/70 pickles per unit +/- 5%.
  - IX. CHEMICAL ANALYSIS: (Equilibrated solution)

Α. Acetic Acid: 4.0 - 6.0 grains (W/V)

В. Salt Percentage: 2.6% - 3.9% C. pH: 3.3 - 4.0

- **DEFECT CRITERIA:** X.
  - A. Within any five (5) pail sample, it should be expected that four (4) pails will possess a count between 60/70 of usable whole pickles per pail.

**Product Specifications:** Refrigerated Pickle Products

Whole Dills #CF 023

- XI. **DEFECT CRITERIA:** continued.....
  - **B.** Unusable defects per unit (pail) not to exceed 5% of total.
  - C. Useable defects per unit (pail) not to exceed 10% of total.
  - **D.** No diseased, moldy or frozen cucumbers allowed.
  - E. At time of production, the container shall contain 22 to 28 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 appears on all price lists.

4<sup>th</sup>, 5<sup>th</sup> and 6th Digits: Julian date of pack.

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

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

**Example:** <u>023 007 19 K</u> Whole Dills Approx. 60/70ct.

January 7, 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:	<b>County Fair Food Products Co.</b>
Signed:	