

## Section I: Product Description

IQF Sliced Granny Smith Apple is the product prepared from properly matured fruit which has been washed, peeled, cored, sliced, sorted and vacuum infused with a brine solution of Ascorbic Acid, Citric Acid and Salt. The apples are then Individually Quick Frozen (IQF) to a temperature of Zero degrees Fahrenheit or below and packaged for distribution.

- 1. Ingredient Name:** IQF Sliced Granny Smith Apple 40.0 lb Net Carton
- 2. Label:** DRR Fruit Products Company, Inc 50 Cartons per Pallet
- 3. Customer:** Universal
- 4. Item Number:** (Specification Number . Preservative Code . Sliced Size Code) = {Example: 140914.ACS.58}
  - a) Specification Number: **140914**
  - b) Preservative Code: **ACS** = Ascorbic Acid, Citric Acid and Salt
  - c) Sliced Heel Width: **58** = { ½" – 5/8" }

**Ingredient Declaration: Apples, Ascorbic Acid, Citric Acid & Salt.**

**Apples Country of Origin: United States of America**

## Section II: General Requirements

DRR Fruit Products Company, Inc. ("DRR") guarantees, pursuant to Letter of Guarantee, that no articles of food or other products will be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act of June 25, 1938, as amended, (the "Federal Act") or within the meaning of any state food and drug law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act, and that such goods will not be produced or shipped in violation of Sections 404 or 301(d) of said Federal Act.

## Section III: Exclusive Processing Provisions

1. The apple slice should not possess "internal or external browning" for a period less than one hour after being exposed to thawing temperatures.
2. The product should be free from all contamination, including infestations and foreign materials; off flavors and odors are also inadmissible.
3. Apple Slice Heel Width: ½"-5/8"
4. The product shall remain under Kosher Certification (Kosher & Parve).
5. This product must remain "Allergen-Free" and shall not utilize any sulfating agents as a preservative.
6. Certificate of Analysis to be furnished upon delivery of finished product at the request of each customer purchasing finished apple product.

## Section IV. Physical Grading Attributes

- 1. Color:** Uniform color typical of the Granny Smith apple being processed.
- 2. Character:** Uniform texture, with not more than 5 percent of the weight consisting of soft apples.
- 3. Size:** Apple Slices are practically uniform in size and shape.
- 4. Defects:** Apples must be practically free from defects meaning;  
Not more than a total of 10 percent by weight of the units may be damaged, of which not more than 5% (percent) by weight of all the units may be seriously damaged.


## Section V. Microbiological Analysis

Test Description	Maximum Value
Standard Plate Count	<50,000 cfu/g
Coliform	<100 cfu/g
E. Coli	<10 cfu/g
Yeast and Mold	<10,000 cfu/g

## Section VI. Packaging, Labeling, Specific Storage and Shipping Guidance

1. Corrugated cartons lined with a single use (blue) 2 mil polyethylene bag folded and tucked to close. No staples or wires are permitted to close liners or lids. Each carton shall be clearly marked with lot number, date, processor name, address, net weight, product name, ingredient declaration and be in accordance with all Federal labeling requirements.
2. The product shall be shipped in a refrigerated unit set to maintain a core temperature of zero degrees Fahrenheit or below. In addition, each mode of transportations shall be free from evidence of vermin, infestation, debris, filth, mold, odors, and residues of toxic chemicals.
3. Each shipment must contain a shipping/handling report stating the core temperature of the product and overall conditions inside the trailer. On full truck load shipments, trailers are to be sealed with certified seal number and referenced on Bill of Lading.
4. The product shall be stored at 0 degrees F (-18 C) or below with a minimum shelf life of 36 months from the date of processing. Temperature abuse will affect overall quality of finished product.

## Section VII. Approvals

<b>QA Approval: DRR Fruit Products Company, Inc.</b>	
Signature:  Name (Printed): Brian Smith Title: Director of Technical Services Date: January 2, 2019	<b>Note:</b> The contents within this specification as presented contains confidential and proprietary information for the exclusive uses of the employees at DRR Fruit Products Company, Inc. This document may not be copied or disclosed to others without expressed written consent from DRR Fruit Products Company, Inc