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**Product Name:** Frozen Sliced Strawberry with Sugar and Stabilizer

**Specification Date:** January 27, 2015  
**Number of pages:** 3

**Supercedes:** June 25, 2014  
**Written by:** Debbie Harrison  
**Revised by:** Clark Bowdle

**Approved by:** Clark Bowdle **Date:** July 7, 2017

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**Ingredient Statement:**

Strawberry, Sugar, Modified Food Starch, Cellulose Gum

**Product Description:**

Frozen sliced strawberries with sugar and stabilizer are prepared from sound, properly ripened fresh fruit from first year fields of Well Pict or another approved variety, which have been stemmed, washed, sorted, drained and packed in a pre-specified ratio of strawberries to dry sucrose (made from cane sugar) and stabilizer.

**General Requirements:**

Sliced strawberries with sugar and stabilizer shall not be adulterated within the meaning of the Federal Food, Drug and Cosmetic Act.

Incoming materials must comply with pesticide regulations within the United States of America. Illegal or unsafe residues will not be permitted in the raw materials. All growers shall provide documentation to Anacapa Foods verifying the proper use of pesticides (Chemical used, application date, dilution amount applied).

The product shall be manufactured under sanitary conditions and good manufacturing practices per FDA regulations. It shall comply with all requirements of the Federal Food, Drug and Cosmetic Act, as amended, and all applicable regulations established by the U.S. Department of Agriculture (USDA) and the Food and Drug Administration (FDA). All suppliers of packaging, ingredients or other pertinent suppliers must submit a signed Letter of Guaranty ensuring compliance with FDA requirements.

**Varieties:**

Well Pict or another approved variety from first year fields.

Corporate: P.O. Box 2548, Watsonville, CA 95077 (831) 763-3080 (831) 761-5535 fax

Sales & Marketing: 2393 Teller Road, Suite 103, Newbury Park, CA 91320 (805) 499-1251 (805) 499-7801 fax

Processing Facility: 4300 Etting Road, Oxnard, CA 93033 (805) 488-5331 (805) 488-5471 fax

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### *Sliced Strawberry with Sugar and Stabilizer (cont)*

#### Fruit Grading:

All raw, incoming fruit shall be graded in accordance with California Processing Strawberry Board guidelines. Fruit being processed shall be continuously inspected by qualified Quality assurance personnel who shall maintain records on a lot-by-lot basis. The finished product shall meet the United States Standards for Frozen Strawberries for Grade "A" with an average of 94 or better and meeting the standards as indicated below:

1. Color: Grade A
  - a. 36-40 points with an average of 37 points
  - b. 90% or more, by weight, shall be overall pink to red
  - c. 5% or less, by weight, shall have less than 1/2 of the surface area of a good characteristic pink to red color or shall possess a materially darkened color
2. Defects: Grade A
  - a. 36-40 points, with an average of 37 points
  - b. Practically free from defects
    - i. No grit, sand or silt that affects appearance or eating quality
    - ii. For each 16 oz (by weight) of fruit, there shall be no more than 3/16 square inch of harmless extraneous material such as leaves, portions or leaves, caps or sepals
    - iii. For each 16 oz sample, no more than 8 short stems are allowed
    - iv. Not more than 2% by weight shall be damaged (rotten, cat face, etc)
3. Character: Grade A
  - a. 18-20 points
  - b. Reasonably firm appearance and eating quality, not materially affected by disintegration or seediness
  - c. Not more than 15% by weight may be partial or mushy
4. Raw Brix:
  - a. 7.0 to 10.0; Target: 8.0
5. Finished Brix:
  - a. Dependent upon incoming raw brix, must be maintained at a 4 to 1 ratio (Acceptable ratio range: 3.8 to 4.2)
  - b. Typical Finished brix: 24.0 to 28.5
6. Viscosity:
  - a. Bostwick 10 to 16 for 30 seconds at ambient temperature
7. Drain Weight:
  - a. Fresh Product: 65 to 80% (#8 screen for 1 minute)
  - b. Frozen/Thawed Product: 55% or higher (#8 screen for 1 minute)

#### Microbiological Requirements:

Fruit to be processed shall be harvested and transported from the field to the processing facility on a schedule that will effectively eliminate unnecessary exposure to field heat or contamination. Fruit received from the field shall be processed within one hour of receipt OR held in a cooler for up to 12 hours. Finished product must be blast frozen to a core temperature of 0° F within 48 hours of processing.

*Sliced Strawberry with Sugar and Stabilizer (cont)*

Processing lines shall be sanitized prior to start-up and between shifts. Chlorine Dioxide will be used to sanitize the wash water at a minimum of 0.8 ppm.

Microbiological Limits:

Standard Plate Count	10,000 cfu/gm
Coliform (generic)	< 10 cfu/gm
Yeast	10,000 cfu/gm
Mold	5,000 cfu/gm
Salmonella	Negative
E. coli (generic)	<10 cfu/gm
E. coli (0157:H7)	Negative
Listeria monocytogenes	Negative
Coagulase Positive	Negative
Staphylococci	Negative

Microbiological samples will be collected and evaluated as per customer specification OR once per lot. Samples will be frozen in sterile containers and shipped to a certified laboratory for analysis. Customers must request and/or specify micro sampling requirements when the order is placed.

Packaging:

The product shall be packed in clean plastic pails or tubs. Each pail shall be clearly labeled with the name of the ingredient, vendor's code number (if requested), net weight, Anacapa Foods name and location, lot number and ingredient statement.

Kosher Status:

All product is certified Kosher

MSDS:

There are no hazardous chemicals or ingredients in the finished product.

Storage:

The recommended shelf life for this product is no more than three years at or below 0° F.

*End of Specification*

**Revision History:**

July 7, 2017 Reviewed

January 27, 2015 listeria added

June 25, 2014 3 year shelf life, March 26, 2004: Modify format

June 9, 2006: Add viscosity and drained weight to specification