

# County Fair Food Products Co.

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## Product Specifications Refrigerated Kosher Pickle Products

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- I. **PRODUCT:** Refrigerated Kosher Sauerkraut, #CF 092
- 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 0.07 with an external diameter of 9-1/2" at the top and 8-3/8" at the bottom with an overall height of 9-1/2"
- IV. **PRODUCT DESCRIPTION:**
- | <u>County Fair<br/>Product No.</u> | <u>County Fair<br/>UPC No.</u> | <u>Unit<br/>Pack</u> | <u>Product Description</u>      |
|------------------------------------|--------------------------------|----------------------|---------------------------------|
| CF 092                             | 603423000925                   | 2 gal.               | Refrigerated, Kosher Sauerkraut |
- V. **RAW MATERIAL SOURCE:** The source of raw material (fresh raw cabbage) is as follows:  
**Primary Sources:** California, Oregon
- VI. **PRODUCT SPECIFICATIONS:** Finished product will be produced from raw, fresh cabbage. Thickness of cut to be .040. The length of the cut to vary with the diameter of cabbage heads available.
- VII. **INGREDIENT STATEMENT:** Cabbage, Water, Vinegar, Salt, 1/10 of 1% Sodium Benzoate (preservative) and Sodium Bisulfite (anti-oxidant).
- VIII. **CHEMICAL ANALYSIS:** (Equilibrated solution)
- |    |                         |                          |
|----|-------------------------|--------------------------|
| A. | <b>Acetic Acid:</b>     | 1.75 - 2.00 grains (W/V) |
| B. | <b>Salt Percentage:</b> | 1.5% - 1.6%              |
| C. | <b>pH:</b>              | 3.0 - 3.5                |
- IX. **DEFECT CRITERIA:**
- A. **Color:** Sauerkraut to be white to amber.
- B. **Texture:** Crisp, not mushy.
- C. **Diseased:** No moldy or rotten spots allowed.
- D. **Core:** Appearance of core to be minimal.
- E. At the time of production, the container shall contain approximately 11 to 14 pounds drained weight.

**Product Specifications:** Refrigerated Pickle Products  
Sauerkraut #CF 092

**X. 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.

**XI. PACKAGING AND LABELING SPECIFICATIONS:**

- A. All products will be packed in a foodservice grade, high density polyethylene white (pail) container 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:

**1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Digits:** Product number as appears on all price lists.

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

**7<sup>th</sup> and 8<sup>th</sup> Digits:** "19" The pack year. 2019

**9<sup>th</sup> Digit:** "K" Plant Code (Stockton, California).

**Example:** 092 036 19 K Kosher Sauerkraut February 5, 2019

**XII. PRODUCT SHELF LIFE:** 270 days from date of pack.

**XIII. STORAGE AND SHIPPING TEMPERATURE:** 34 to 40 degrees

**Date of Issue:** \_\_\_\_\_

**Approved By:** County Fair Food Products Co.

**Signed:** \_\_\_\_\_