

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 Spears – CF053, Approximately 240/280 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
Product No.</u> | <u>County Fair
UPC No.</u> | <u>Unit
Pack</u> | <u>Product Description</u> | <u>Approx.
Unit
Count</u> |
|------------------------------------|--------------------------------|----------------------|---|-----------------------------------|
| CF053 | 603423000536 | 5 gal. | Refrigerated, Kosher Dill Pickle Spears | 240/280 |
- 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". The whole cucumber will be quartered into spears.
- 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 240/280 count. Each pail to contain approximately 240/280 spears per unit +/- 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 240/280 of usable pickle spears per pail.

Product Specifications: Refrigerated Pickle Products
Dill Spears #CF 053

XI. DEFECT CRITERIA: continued.....

- B. Unusable defects per unit (pail) not to exceed 5% of total.
- C. Usable defects per unit (pail) not to exceed 10% of total.
- D. At time of production, the container shall contain 24 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.

XI. 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 all price lists.

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

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

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

Example: 053 006 19 K Dill Pickle Spears, Approximately 240/280 ct.
January 6, 2019

XII. PRODUCT SHELF LIFE: 180 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: _____