

PRODUCT NAME	ISSUE DATE
IQF Whole Large Strawberries	05/23/17

## PRODUCTION STATEMENT

Individually quick frozen (IQF) strawberries prepared from sound, properly ripened fresh fruit that has been washed and inspected prior to packaging. Product shall be packed in accordance with Good Manufacturing Practices and shall meet all local, state, and federal laws and regulations, shall be graded in accordance with current U.S. Standards for Grades of Frozen Strawberries, and shall meet USDA Grade A.

## GENERAL PRODUCT INFORMATION

INGREDIENTS:	Strawberries	
STYLE:	Whole	
UNIT WEIGHT:	30 lbs	
SENSORY	APPEARANCE:	Frozen strawberries
	COLOR:	Uniform medium pink to bright red
	FLAVOR:	Typical of ripe strawberries and free from any objectionable taste
	AROMA:	Typical of ripe strawberries and free from any objectionable odors
	TEXTURE:	Firm to slightly firm

## PACKAGING INFORMATION

CASE STYLE:	Poly liner (food grade) within a corrugated box
PALLET LAYOUT:	60 cases per pallet – 10 cases per layer, 6 total layers

## CHEMICAL ATTRIBUTES

PARAMETER	SPECIFICATION	PARAMETER	SPECIFICATION
Brix (°)	≥7.0	pH	3.00 – 4.00

## PHYSICAL ATTRIBUTES

COLOR:	Uniform medium pink to bright red per USDA Grading Standards. <b>SCORE 36 MINIMUM.</b>
DEFECTS:	For each 32 oz. of net weight of product, the following may be present: an area not more than 8/16 in <sup>2</sup> of harmless extraneous matter (H.E.M.) such as leaves, caps and loose sepal-like bracts. No more than 5% by weight may be damaged. <b>SCORE 36 MINIMUM.</b>
CHARACTER:	There shall be no more than 10% by weight of partial or mushy berries. <b>SCORE 18 MINIMUM.</b>
SIZE:	Product to be processed from fruit ≥1 ¼" in diameter with no more than 10% <1 ¼".

## MICROBIOLOGICAL ATTRIBUTES

PARAMETER	SPECIFICATION	PARAMETER	SPECIFICATION	PARAMETER	SPECIFICATION
APC	<20,000/g	<i>E. coli</i>	<10/g	<i>Salmonella</i>	Negative/375g
<i>S. aureus</i> (coag. +)	<10/g	<i>E. coli</i> O157:H7	Negative/25g	Yeast & Mold	<7,500/g
Coliform	<10/g	<i>L. monocytogenes</i>	Negative/25g		

## SHELF LIFE

SHELF LIFE:	2 years from date of pack when stored frozen
STORAGE CONDITION:	Maintain storage/distribution temperature of 0°F or below.

## ALLERGEN INFORMATION

Titan Frozen Fruit does not use any allergens in its process including the 8 major allergens (milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soy) as well as gluten, sesame, celery, mustard, and yeast or any derivatives of the aforementioned ingredients.

## TITAN APPROVAL

Signature: 

Date: 05/23/17