

310 WALKER STREET
WATSONVILLE, CA 95076



PHONE: (831) 724-2026
FAX: (831) 728-5708

Product Specification

Product Name: Okra, Cut

Item #: 20139

Label: The Inn

Pack Size: 12/3#

UPC #: 86289-20139

General description: Cut Okra is the product prepared from fresh whole okra, Clemson Spineless variety that has been trimmed, washed, blanched, cooled, cut, inspected and IQF frozen to 0° F or less to assure quality and shelf-life. Cut okra is frozen in such a manner as to produce an IQF finished product that is free from clumps and excessive frost and ice. Product is prepared and packaged in accordance with accepted industry standards using good commercial practices and under the sanitary conditions as outlined under the "Pure Food & Drug Act of the United States of America" as amended. Cut Okra at the time of shipment are sound, wholesome, unadulterated and fit for human consumption. The product shall meet all requirements of USDA grade A unless otherwise specified within this specification. This product is not-ready-to-eat and must be heated to 165° F or higher prior to consumption.

Style: Cut Okra

Size: 90% of all units shall be 3/8" to 1-1/16" in diameter

- Sliced thickness set at 1/2"
- Piece count: 130 – 165 pieces per pound

Character: Pieces shall have good character meaning that the pieces are fleshy and tender, the seeds are in the early stage of maturity and not more than 4 pieces per sample unit (10 oz.) possess tough fibers.

Flavor & Odor: Shall possess a good characteristic flavor and is free from objectionable flavors or odors of any kind.

Foreign Material: None

Defects:

- **Definitions:**
 - **Serious Blemish:** units with major damage caused by insect or pathological injury. Dark discolored areas seriously affecting the unit and/or affecting sub-surface areas.
 - **Blemish:** Noticeable discoloration affecting unit or sample appearance, i.e. An oxidized cap material.
 - **Poorly trimmed units:** units with more than 3/8" cap material or with inedible cap material.

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- Poor cuts: units 1" in length or longer. Incomplete cuts, whole cuts, units cut less than 45 degrees. Also: units less than 1/4" thick.
- Extraneous vegetable material (EVM): loose blossoms or stems, vine, leaf, untrimmed stem over 1/2" above ring scar.
- Mechanical damage: all broken units (split, broken pieces) with more than 1/3 of unit missing and completely mashed units.
- **Defect Limits: (per 10 oz. sample size)**
 - Serious blemish: 2
 - Total blemish: 6
 - Pathological or insect damage: 1
 - Poor trim: 5
 - Poor cuts: 2
 - Tip ends & small pieces < 1/4": 3% by weight
 - EVM: 1
 - Total defects including EVM: 12
- **Mechanical damage: 1 oz.**
- Refer to USDA Standards for Grades of Frozen Okra for further detail.

Microbiological Limits:

| | |
|---|------------|
| Aerobic Plate Count | 100,000/gm |
| Coliforms | 300/gm |
| E. coli | < 10/gm |
| Environmental Listeria program in effect. | |

Chemical:

- **Pesticide Residues:** To meet 40 CFR 140 – 189
- **Allergens:** Available upon request
- **Peroxidase:** Negative using standard USDA procedure.

Packaging:

- 12/3# poly bags in a corrugated master carton.
- All containers will be marked on at least two sides with contents, net weight and Packed for Inn Foods, Inc. Watsonville, CA 95076.
- Approved packer code must be legible and appear on the master shipping container.
- Inn Foods UPC item number to appear on the side panel of the master shipping container.
- To be printed on outer case: "For Food Safety: Product must be heated to a minimum temperature of 165° F before eating".
- Country of Origin: To be designated on the master case.

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