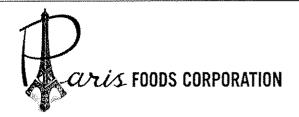


井13200



<u>Description</u>: This product consists of Grade A Individually Quick Frozen (IQF) Green Beans. The bean must possess a color outside that is typical of Green Beans.

Workmanship:

Style: The cut green beans shall be packed from 3 to 6 sieve cut into 1-inch lengths. No more than 10% may be shorter than 1/2 inch or longer than 1/2".

<u>Foreign Material</u>: Product shall be free from foreign material.

<u>Defects:</u> No more than 7% blemished by count. Not more than 2% may be seriously blemished.

Container: Corrugated totes/boxes poly lined.

Packaging: No metal fasteners, such as staples, wire ties, wood, etc., may be used. Each container is labeled with the product name, quantity, manufacturer and address, the manufacturer's lot number and/or production code.

General: The product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act as amended and any applicable state and local regulatory provisions. The material and workmanship are to be of sound quality and the product prepared under sanitary conditions in accordance with applicable Good Manufacturing Practices.

Physical Requirements:

The units should be full fleshed, and after cooking, the pods will be tender and the seeds will not be mealy. The epidermis must not be materially affected by sloughing. Flavor must be clean and fresh and should possess no off-odors.

<u>Color:</u> Must indicate good overall brightness with a green color typical of the variety; must not exhibit dullness.

<u>Cut Green Beans</u> <u>Label - FINE LINE</u> <u>Pack Size - Bulk and Packages</u>

Analytical Requirements:

<u>Enzyme Analysis:</u> Peroxidase negative. Tested by USDA standards and procedures. If applicable.

Microbiological Requirements:

Aerobic Plate Count: <100,000 CFU/g
Coliform: <500 CFU/g
E.Coli: <10 CFU/g

<u>Storage and Shelf Life:</u> Product may be stored in the frozen state for a period of not more than 24 months from date of initial packing.

| Amount Per S | erving | | |
|--|-------------|-----------------|------------------|
| Calories 39 | | Calories fro | m Fat 2 |
| | | % Dally ! | /alue* |
| Total Fat 0g | | | 0% |
| Saturated Fa | at Og | | 0% |
| Trans Fat 0g | | | |
| Cholesterol On | na | | 0% |
| Sodium 3mg | | | 0% |
| Total Carbohy | drates (| 3g | 3% |
| Dietary Fiber | r 3q | | 10% |
| Sugars 2g | | | |
| Protein 2g | | | |
| Vitamin A | 11% • | Vitamin C | 22% |
| Calcium | 4% | lron | 5% |
| "Percent Dally Valu Your daily values m your calone needs: | | | |
| Total Fat 1 | ess than | 65g | 80q |
| | ess than | 20g | 25g |
| | ess than | 300mg | 300mg 2,400mg |
| Sodium t Total Carbohydrate | ess than | 2,400mg 300g | 2,400mg |
| Filter | | 250 | 30g |
| Calones per gram: | | | |
| Fal9 C | arbonyara | es . | Protein 6 |

Country of Origin - USA

Grade - Grade A

| pproved by | (sign) | Арр | proved by (print) T | tle Date |
|--------------------|-------------------|-----------------|--|---|
| 20 East Hems | stead Street Lexi | ngton, NC 27292 | Phone (336) 551-3452 Fax (336) 237-0332 | calvin@parisfoods.com |
| Date of Review: | 9/3/15 | Reviewed By: | Director of Quality Assurance: Calvin Shaner | Paris Foods Corporation PO Box 121 Trappe, MD 21673 |