

#13216



Property of The Pictsweet Company - Confidential

Style: 01 Family 902 Item: 970

Title: Heavy Breaded
Effective: 2014-03-28
Replaces: null

Spec Type: 20 lb
Status: active

Issue: 0
Page: 1

General Description

Food Classification	IQF Vegetables
Description	Frozen breaded squash shall be prepared from the clean, sound, succulent and edible fresh pods of the yellow zucchini or crooked neck yellow squash plants. Raw breaded squash shall conform to USDA standards for Frozen yellow squash and be graded on such basis in unbreaded state. The product shall be properly prepared, breaded and individually frozen and maintained at temperature necessary to prevent sticking.

Country of Origin

USA

Legal Requirements

This material shall be manufactured in accordance with the current Good Manufacturing Practices and shall comply with all regulations promulgated under the Federal Food, Drug and Cosmetic Act, and with any applicable state statutes and regulations.

The Food Allergen Labeling and Consumer Protection Act requires disclosure of major food allergens whether it is the actual ingredient, the source from which a derivative is made, and component of an ingredient, a processing aid, or an incidental additives. Similar requirements from allergens, such as Refined Bleached and Deodorized (RBD) oils are exempt from allergen disclosure.

All Pictsweet Suppliers should have an allergen management program in place to prevent cross contamination from running allergen containing products on the same line. FDA does not consider precautionary labeling a substitute for such Good Manufacturing Practice. Major food allergens required for the United States: Soy, Milk, Eggs, Wheat, Peanuts, Tree nuts, Fish, Crustacean Shellfish.

Allergen Statement

Any Allergens	MILK
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Ingredient Statement

YELLOW SQUASH, WATER, BLEACHED WHEAT FLOUR, YELLOW CORN FLOUR, MODIFIED CORN-STARCH, SALT, DRIED WHEY, SUGAR, DEXTROSE, LEAVENING (SODIUM BICARBONATE, SOCIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), PARTIALLY

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Shelf Life and Handling

Shelf Life	24 months
Packaging	Primary - Polyethylene liner Secondary - Corrugated cardboard cases
Shipping Methods	Keep frozen. Refer set point must be -5° Fahrenheit
Storage Conditions	Keep frozen at or below 0° Fahrenheit

Microbiological Criteria

Microbiological criteria are comprised of guidelines and specifications. Microbiological guidelines are target production values, not pass-fail specifications. Suppliers are expected to test for guideline criteria and have results available upon request. Microbiological specifications are requirements and shall be met for the product to be release to Pictsweet. Lot-specific Certificates of Analysis (COA) shall be made available to Pictsweet plants before or upon receiving.

Traditional Testing Methodology

Acceptable microbiological methods are those approved for the intended food type by the AOAC (current edition), current methods of the U.S. Food and Drug Administration (FDA) or the United States Department of Agriculture (USDA). COAs shall be provided for each load and, at a minimum, shall identify results and the testing methodology for each microbiological test required, including the reporting unit for each test.

Note

1. Any product known to contain any microbiological pathogen at levels significant to the public health is not acceptable by Pictsweet.

Microbiological Indices

Aerobic Plate Count	100,000 cfu/g
Total Coliform	200 cfu/g
Escherichia coli	< 10 cfu/g

Chemical Indices

Pesticides Testing	Pesticide application shall comply with all local, state, and Federal Laws, guidelines, and residue levels.
Enzyme Testing	Peroxidase enzyme testing will have a positive change after a minimum of 3-1/2 minutes.

Physical Indices

Length	
Diameter	
Sieve	
Dimensions	5/16" - 3/8"

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Grade

Characteristics	Sample Size	Attribute	Grade
Defects	1 pound	Broken Pieces	3 units
		End Cuts	3 units
		Doubles	5 units
		Triples	1 unit
		Breading	1 pound
		Breading off	<1/3 unit
		Breading off	< 5% of units by count
Character	1 pound	Flavor	good
		Aroma	good

Definitions**Miscellaneous:**

Frying/ Cooking Instructions
 Oil temperature - 350F
 Cooking Time - 3.5 - 4 minutes

Packaging and Marking Requirements

Primary packaging - Poly bags, tote bins, or cartons with overwrap, and packages cased into C fluted 200 lb. test cases . All cases are to be glued or taped without metal.

Net Weight Requirements

The net weight of any lot of retail packaged product must be at least equal to the declared net weight. At least 97% of the packages must exceed the MAV definitions of NBS Handbook 133.

20 lb. Breaded Squash
Item #970

Nutrition Facts	
Serving Size 4 pieces (85g)	
Servings Per Container about 107	
Amount Per Serving	
Calories 90	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 510mg	21%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
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This nutritional panel is for information only.