

#13217



**CHILL RIPE  
STEW VEGETABLES  
ITEM #1011200200550901  
SIZE 1/20lbs  
MFG # 550901**

**PRODUCT DESCRIPTION**

Chill Ripe Stew Vegetables are a blend of carrots, potatoes, onions, and celery. This blend is prepared from quality raw product, processed in accordance with Good Manufacturing Practices and all local, state, and Federal regulations. This is not considered to be a Ready-To-Eat Product.

**GRADE** Product will meet USDA guidelines for Grade A.

**SCORE FACTORS DEFINITION:** 16 ounces unless otherwise specified.

**INGREDIENTS** Whole Baby Potatoes (47%) Product of USA Item # 1105450  
Pearl Onions (15%) Product of USA Item# 1105105  
Sliced Celery (8%) Product of USA Item #1101250  
Carrot Chunks (30%) Product of USA Item# 1101128

**COLOR:** Good color, typical of the vegetables in the blend

**WORKMANSHIP** (Scoring Factors Definition: 16 ounces unless otherwise specified)

Category	Lot Average	Maximum Individual Sample
<b>Blend Components and Description</b>		
Potatoes, Whole, 1 1/8-1 5/8	47 ± 2%	± 5%
Carrots, Chunk, 1/2 - 1 1/2", 1"	30 ± 2%	± 5%
Onion, Whole, 1 1/16-1"	15 ± 2%	± 5%
Celery, Sliced, 1/2"	8 ± 2%	± 5%
Seriously Damaged: Any unit in which a blemish or other damage seriously affects the appearance or edibility.		Maximum: 2 units
Moderately Damaged: Any unit in which a blemish or other damage materially affects the appearance or edibility.		Maximum: 8 units
Extraneous Vegetable Material: Pieces of harmless extraneous vegetable material.		Maximum: 1 small piece
Foreign Material (glass, metal, wood, stones, rubber, insects, etc.):		Maximum: None

**TEXTURE/FLAVOR & AROMA**

1. Texture: Fully cooked, tender and firm; not fibrous, mushy, hard or woody.
2. Flavor and Aroma: Clean, fresh, normal flavor and aroma, typical of the vegetables in the blend; no off flavors or odors.

**CHEMICAL: ENZYMES**

Enzymes	Peroxidase	Negative after 3 ½ minutes
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**MICROBIOLOGICAL REQUIREMENTS**

<i>Test</i>	<u>Limit</u>
Total Plate Count	< 100,000 cfu/g
Total Coliforms	< 200 cfu/g

**CODING, NET WEIGHT, AND PACKAGING**

**Code:** Each package shall be legibly coded according to Bonduelle default code format. FYDDDL where F- Facility, Y – year (2013– 3), DDD- Julian date, and L – line reference alpha or number characters. Best by 24 months from the date of pack. Best by MMM YYYY + 24M. Country of Origin must be declared.

**Net Weight:** Product will be packed to an average weight equal to or exceeding that declared on the label. Production weights will meet the guidelines set forth in NIST Handbook 133, *Checking the Net Contents of Packaged Goods*.

**Packaging:**

1. Product will be packed in printed food grade 20# blue liners .
2. Liners will be in corrugated cartons for distribution. Liner count case to case must be consistent. No staples, nails, twist ties, or similar devices may be used. Packaging materials shall conform to all applicable food additive regulations.

**Case print:** Each carton must be properly identified with the following: NAME OF PRODUCT, CASE PACKAGE AND SIZE, NAME AND ADDRESS OF MANUFACTURER, DAYCODE, PRODUCT NUMBER (UPC), COUNTRY OF ORIGIN, BEST BY 24 MONTHS – on two adjacent case sides.

**SHIPPING AND STORAGE**

Product shall remain at zero (0) degrees F or below. It must be stored in a clean, dry warehouse, which is in full compliance to regulatory and commercial standards. Product shall be rotated on a first in first out basis. Shipping temperature shall not exceed (0) degrees F.

**BEST QUALITY**

24 months at recommended shipping and storage conditions.

**QUALITY SYSTEMS APPROVAL:** Lorna Nieuwenhuizen

Issue Date: April 7, 2010  
 Review Date: October 30, 2014





CHILLRIPE  
Stew Vegetables  
20lbs

<b>Nutrition Facts</b>	
Serving Size 2/3 cup (85 g)	
Servings Per Container about 107	
<b>Amount Per Serving</b>	
<b>Calories</b> 50	Calories from Fat 0
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 35mg	<b>2%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 2g	
<b>Protein</b> 1g	
Vitamin A 100%	Vitamin C 15%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet.	