



Style: 04

Family 901

Item: 928

Title: SEASON BLEND
Effective: 2016-05-16

Spec Type: Finished Product
Status: Active

Issue: 1
Page: 1

Replaces:

General Description

Food Classification	IQF Vegetables
Description	The Seasoning Blend is prepared from onions, celery, green peppers, red peppers, and dehydrated parsley, which come from quality fresh vegetables. The vegetables are individually washed, trimmed, cut, blanched, and quick frozen. The frozen vegetables are then combined and packaged. The product is processed and packaged in accordance with Good Manufacturing Practices and all Federal, State, and Local regulations.

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 all other 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	This product contains no allergens.
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Ingredient Statement

Onions, Celery, Red Peppers, Green Peppers, Dehydrated Parsley
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Static

Shelf Life and Handling

Shelf Life	24 months
Packaging	Primary - Blue food grade 0.4 mil polyethylene liner. Secondary- New or like new 38-41 inch double walled tote bins with overlapping flaps
Shipping Methods	Keep frozen. Reefer set point must be -5° Fahrenheit
Storage Conditions	Keep frozen at or below 0° Fahrenheit



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Microbiological Indices

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

Food Safety / Quality Advisory Statement

1. Keep Frozen Until Ready to Cook.
2. Do Not Refreeze.
3. Heat to 165° F Before Use.

Chemical Indices

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

Physical Indices

Length	
Diameter	
Sieve	
Dimensions	

Grade

Characteristics	Sample Size	Attribute	Grade
Prerequisites	16 oz	Flavor & Odor	Normal
		Color	Good
		Texture	Tender
Blend Ratio	16 oz	Chopped Onions	72% +/-25%
		Diced Celery	20% +/-10%
		Chopped Red Peppers	5% +/- 5%
		Chopped Green Peppers	3% +/-5%
		Parsley Flakes	0% +/-5%

Definitions

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Miscellaneous:

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Packaging and Marking Requirements



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Each Tote must be marked with processor name, item description, item number, lot number, date of production, weight, country of origin, and scan able barcode. All previous labels or tags must be removed. Packed into a new or like new poly-lined totes with overlapping flaps, the totes must be 38 41 inch double walled corrugate. Staples are prohibited. Wooden corner posts are prohibited. Poly liner must be blue and a minimum 0.4 mil thickness, verified food-grade and a size sufficient to cover the product. Slip sheets shall be used on all totes. Wooden pallets shall be in good condition with no broken or missing boards or protruding nails

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.

Bulk tote bins are filled to actual weight printed on the bin label.

Approved by:

Director of Quality Systems

Author:

13222

Pictsweet
5 lb. Seasoning Blend

Nutrition Facts

Serving Size 3/4 cup (79g)
Servings Per Container about 29

Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 5g	2%
Dietary Fiber less than 1g	3%
Sugars 3g	
Protein 0g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 0%

*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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BELLS, TN 38006

This nutritional panel is for information only.

Pictsweet
MFG # 005-928