 C&F MFG #BEP1025100	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 1 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

FINISHED PRODUCT SPECIFICATIONS

Product Description: Raw Blackeye peas.

Category: Single ingredient item.

Sub-Category: Conventional.

Country of Origin: U.S.A.

Net Weight: 25 lb, 400 oz, 11.34 kg

Appearance: Medium-sized, oval shaped, with black dot on tan colored skin.

Color: Tan with black center eye.

Texture: Smooth.

Flavor: Savory flavor and light, and flavor typical of black-eyed peas.

Standards and Specifications:

- (1) The product, including raw material, shall be stored, prepared, and packaged in accordance with the Good Manufacturing Practices (21 CFR Part 110)
- (2) The finished product and packaging shall conform to all applicable regulations issued under requirements of the US Food, Drug and Cosmetic Act as amended.

Grade: Minimum of USDA No. 1 grade requirements for the class of beans.

CLASSIFICATION	SPECIFICATION
Moisture	18.0% Maximum
Total Defects	4.0% Maximum
Total Damaged	2.0% Maximum
Total Foreign Material (including stones)	0.5% Maximum
Stones	0.2% Maximum
Contrasting Classes	0.5% Maximum
Classes that Blend	5.0% Maximum

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 2 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Nutrition Information¹:

Amount Per Serving		% Daily Value*	
Calories 160	Calories from Fat 5		
Total Fat 0.5g			1%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 10mg			0%
Total Carbohydrate 28g			9%
Dietary Fiber 5g			20%
Sugars 3g			
Protein 11g			
Vitamin A 0%		Vitamin C 2%	
Calcium 6%		Iron 20%	
*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
Saturated 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
Calories per gram:			
	Fat 9	Carbohydrate 4	Protein 4

Ingredient Statement:

BLACKEYE PEAS.

Allergen Statement:

Contains: No Allergens

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 3 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Nutritional Claims²:

- (1) Low Fat
- (2) Saturated Fat Free
- (3) Cholesterol Free
- (4) Very Low Sodium
- (5) High Protein
- (6) High Dietary Fiber
- (7) Good Source of Potassium
- (8) High Vitamin B1 (Thiamine)
- (9) High Folate
- (10) Good Source of Phosphorous
- (11) Good Source of Copper
- (12) High Iron
- (13) High Magnesium
- (14) Good Source of Zinc

CONFIDENTIAL

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 4 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Cooking/Preparation Instructions
 (Recommended for Food Safety and Quality)

FOLLOW THESE COOKING INSTRUCTIONS.
 Product needs to be thoroughly cooked.

Quick Soak

- (1) Place beans in a large pot and add 10 cups of water for every 2 cups of beans.
- (2) Bring to boil and boil for an additional 2 to 3 minutes.
- (3) Drain beans, discard soak water and rinse with fresh, cool water.

Cooking Directions

- (1) Add 6 cups water to drained and rinsed beans.
- (2) Simmer gently with a lid until desired tenderness is reached, about 1-2 hours.
Add salt and pepper to taste. Salt pork, ham, or bacon may be added during cooking for extra flavor. Add acidic ingredients such as tomatoes, vinegar, wine, or citrus juice only at end of cooking, once beans are tender.

DIFFERENCE IN ALTITUDE, HARDNESS OF WATER AND PRODUCT MOISTURE MAY CHANGE THE SUGGESTED COOK TIME.

Warning Statement:

“Peas are a natural agricultural product. Despite the use of modern cleaning equipment, it is not always possible to remove foreign materials. Sort, remove foreign materials and rinse peas before cooking.”

COMPONENTS

Raw Material(s):

Blackeye Peas (BEP)

Weight: 25.0 lbs (400 oz) (11.34 kg)

Packaging Material:

TBD

Primary Unit Information:

1. Dimensions:
 - a. TBD.

Secondary Packaging Information:

2. TBD

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 5 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

EXAMPLE/TRANSLATION OF CODE DATE

Retail bag code date Example: **Best By Jul01112DI**

Translation **Best By:**

Jul.

01

11

2

D

I

Month Day of Month Year plus one Production Line Day shift Facility

Food Service bag/box code date Example: **Best By Jul0111198565DI**

Translation **Best By:**

Jul.

01

11

440388

5

D

I

Month Day of Year Bulk Production Day Facility
 Month plus one Po number Line Shift

Shipping case markings:

Label 2 letter Abbr. Quantity/Pack Size Product Description
 Best By: Month, Day, Year Plus One / Product Code Number
 Customer/Label Name

Example/Translation

These case markings will be applied using black ink on two sides of the case (inkjet). UPC will be applied on two adjacent sides of the case per customer requirements.

Coding:

All individual packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information: month, date (alpha or numeric), year, production line, shift and facility. (Year will reflect shelf life of one year from production date). Case markings will identify product name, pack size, brand/label, stock number, and date (date will be the same as date on package).

Packaging:

All packaging shall be approved as safe and suitable for food contact and its intended use, and must meet the specific packaging material specifications negotiated between Customer(s), C&F Foods, Inc., and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.


²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.

	Finished Product Name Blackeye Peas	Issued Date 05/14/2015	Page 6 of 6
	Specification No. CNF-BEPX	Supersedes Date	Version No. 01
	Label: C&F Foods	Weight: 25 lb	
	Written by: Food Technologist	Approved by: Director, Corporate Quality Assurance	

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be stored in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Products have a shelf life of 12 months. Usage within 6 months is preferred. If stored as recommended, the product will remain in good condition for longer periods.

We purchase quality commodities that meet or exceed USDA standards. Although the most modern equipment is utilized in the cleaning of these products, as with any natural product, there is the possibility of some foreign material being present.

Customers need to thoroughly sort and remove any foreign material that may be present. All products should be thoroughly inspected and washed prior to cooking and consumption.

Revision Record

Rev. Date	Rev. by	Description of Change	Version No.
05/14/15	RDFT	New Document	1

¹Note: All information on the panel is derived from/based on ESHA Research Software - Genesis SQL Edition (Ver. 9.3.0.0) database and USDA Agricultural Research Service- National Agricultural Library database.

²Note: All claims are based on accordingly to the designated guidelines established in 21 CFR 101 (TITLE 21 - FOOD AND DRUGS: CHAPTER 1 - FOOD AND DRUG ADMINISTRATION - DEPARTMENT OF HEALTH AND HUMAN SERVICES: SUBCHAPTER B - FOOD FOR HUMAN CONSUMPTION: PART 101- FOOD LABELING).

³Note: Proof of certification is available for each claim verification upon request to C&F Regulatory Department.

Confidentiality

Finished Product Specifications CNF-BEPX 05/14/15

This document is the property of C&F Foods, Inc. and cannot be duplicated, modified, or disclosed without written authorization.