

Cherry Central, Inc.

FINISHED PRODUCT SPECIFICATION

Product: RED SOUR PITTED CHERRIES -
INDIVIDUALLY QUICK FROZEN (IQF)

Specification #: FP 07-08

Effective Date: 1/21/2019

Issue Date: 2/4/2021

Product Description: IQF Red Sour Pitted Cherries are prepared from properly ripened fruit of the red tart cherry variety group Montmorency. The fruit is carefully harvested, washed, cooled and rapidly handled prior to processing. Cherries are sized, destemmed, sorted and pitted. The fruit is individually quick frozen, packaged in a poly lined box and stored at 0°F or less. All product is evaluated basis U.S. Standards for grades of Frozen red tart pitted cherries (June 1974) Grade A 94 score.

Food Safety: All production shall meet or exceed the applicable requirements of the U.S. Federal Food, Drug and Cosmetic Act as amended. Final products approved for shipment shall be produced in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination.

All Cherry Central processing members and warehouses are registered with the FDA in accordance with the Bioterrorism Act requirements.

Ingredient Statement: Montmorency Red Sour Cherries

Physical Requirements: Color: Bright typical dark red, uniform shade, no yellow color.

Flavor and Odor: Normal flavor and odor. Free of off flavors or odors.

Defects: Harmless Extraneous Material
Max. 1 per 60 oz. or to customer specs

Minor Blemishes:
Small, light discoloration on skin Max. 10% by count

Major Blemishes:
Blemish exceeding an aggregate area of 9/32" and/or extending into the flesh of the cherry. Max. 3% by count

Pits: Lot average no more than 1 pit in 40oz. or to customer specifications

Character: Firm, plump, ripe, uniform size

Microbiological:

| | |
|---------------------|---------------------|
| <u>Test*</u> | <u>Limit</u> |
| E.coli | <3 |
| Listeria | Negative per 25g |
| Salmonella | Negative per 375/g |

*Additional microbiological testing available per customer request.

Packaging:

| | |
|--------------------|--------------------------|
| <u>Type</u> | <u>Net Weight</u> |
| Poly Lined Carton | 40 lb. |

| | | | | | | | |
|-----------------------|-------------------------------|---------------------|----------------------|-------------------------------|------------------|--------------------|---------------------------|
| <u>Net Wt.</u> | <u>Carton (inches)</u> | | | <u>Pallet</u> | | | |
| | <u>Length</u> | <u>Width</u> | <u>Height</u> | <u>Case Wt. (lbs.)</u> | <u>TI</u> | <u>High</u> | <u>Total Cases</u> |
| 40 lb. | 15.8 | 11.6 | 12.5 | 41.7 | 10 | 5 | 50 |

Container Coding:

An identifying code shall be stamped on each container using two lines.

XX XX XXXX X XX XXX
 Date of Production Year Packer Lot Number

Labeling:

Each container shall be labeled with the following information:

- Packer Name
- Product name
- Net Weight
- Ingredient Statement

Shelf Life:

Minimum 3 years under optimum frozen conditions. Store at 0° F or lower

Kosher:

Bold K

Allergens:

| <i>ALLERGEN/SENSITIZER</i> | <i>PRESENT IN PRODUCT/PRODUCTS</i> | <i>PRESENT ON THE SAME LINE AS LISTED PRODUCT</i> | <i>IF YES TO #2, CLEANING STEPS IN PLACE TO PREVENT CROSS CONTAMINATION?</i> |
|----------------------------|------------------------------------|---|--|
| | <i>YES OR NO</i> | <i>YES OR NO</i> | <i>YES OR NO</i> |
| Milk* | No | No | |
| Egg* | No | No | |
| Fish* | No | No | |
| Crustacean Shellfish* | No | No | |
| Tree Nuts**(**) | No | No | |
| Wheat* | No | No | |
| Peanut* | No | No | |
| Soybean**(**) | No | No | |
| Sulfites >10ppm | No | No | |
| Yellow #5 (Tartrazine) | No | No | |

* Per Food Allergen Labeling and Consumer Protection Act of 2004.

**Excluding refined, bleached and deodorized Oils.

Gluten Statement: Frozen Cherries Are Gluten Free

Country of Origin: USA

Proposition 65: Products supplied by Cherry Central are in compliance with CA Prop 65. None of our ingredients are listed in the CA Prop 65 documents.

GMO Statement: Available upon request

Nutritional Information:

| <u>Basic Components:</u> | <u>Per 100g</u> |
|---------------------------------|------------------------|
| Calories (Kcal) | 45 |
| Calories from Fat (Kcal) | 0.9 |
| Protein (g) | 1.11 |
| Carbohydrates (g) | 10.0 |
| Total Dietary Fiber (g) | 1.1 |
| Total Sugars (g) | 8.2 |
| Added Sugars (g) | 0.0 |
| Fat (g) | 0.1 |
| Trans Fat | 0 |
| Cholesterol | 0 |
| Water (g) | 88.65 |
| Ash (g) | 0.15 |

| <u>Vitamins:</u> | <u>Per 100g</u> |
|-------------------------|------------------------|
| Vitamin A- RAE (mcg) | 161.4 |
| Vitamin C (mg) | 2.45 |
| Vitamin D (mcg) | 0 |

| <u>Minerals:</u> | |
|-------------------------|-----|
| Calcium (mg) | 13 |
| Iron (mg) | 0.5 |
| Potassium (mg) | 132 |
| Sodium (mg) | 18 |

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