



NATIONAL FROZEN FOODS CORPORATION
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Product Specifications
 CNP99-11252 20# Crown Point
FROZEN FIVE WAY MIXED VEGETABLES (C grade)

QUALITY: Must meet U.S. Grade C and comply with the U.S. Standards for Grades of Frozen Mixed Vegetables, with the following modifications.

MIX OF VEGETABLES:

<u>Vegetable</u>	<u>Style</u>	<u>% *</u>	<u>USDA Grade</u>
Corn	Whole Kernel Corn	25 +/-5%	C – all factors, with minimum maturity score of 36 point (36-39 points)
Peas	2-7 Sieve	25 +/-5%	C – all factors, with minimum maturity score of 28 points (28-31 points)
Carrots	3/8" Diced, random	25 +/-5%	C – all factors, with minimum size score of 14 points (14-15 points)
Green Beans	1" Mixed Cut; 2-5 Sieve	17 +/-5%	C – all factors, with minimum maturity score of 28 points (28-31 points)
Lima Beans	Thin seeded	8 +/-3%	C – all factors, color minimum 42 Defect minimum score of 28 points

* Percent of mixture by weight (preferred range).

MINIMUM SCORE:

<u>Grading Factor</u>	<u>Minimum Score Points</u>
Color	14
Absence of Defects	28
Character	28
Total Minimum Score Points	70

COLOR: Each ingredient in the package must possess a fairly good color with bright and characteristic of fairly tender mixed vegetables.

DEFECTS: Fairly free from defects; plus,

1. One large piece of harmless vegetable material and two small pieces of harmless extraneous vegetable material for each 16 ounces . Provided that the combined weight of all the harmless extraneous material is not more than 0.5 or 1% by weight of the frozen mixed vegetables.

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2. A total of 5 moderately damaged units and seriously damaged units for each 3 ounces of frozen mixed vegetables of which 1 unit for each 2 ounces of frozen mixed vegetables may be seriously damaged. Provided that slightly damaged, moderately damaged and seriously damaged units, either singly or in combination do not affect materially the appearance or edibility of the frozen mixed vegetables.

CHARACTER: Fairly good character.

MICROBIOLOGICAL:

--	Total Plate Count	<50,000/gr.
--	Total Coliform	<100/gr.
--	E. Coli	<10/gr.
--	Staphylococcus aureus	<10/gr.
--	Yeast & mold	<500/gr.

CODING:

Example: Product coded 18041301A01 was packed (YY) 18= 2018, (MM) 04 =April, (DD) 13=Day, (PP) 01=Plant Chehalis, (I) A=Production Interval, (LL) 01=Production Line 1

GENERAL INFORMATION:

Frozen Shelf Life	24 months
Country of Origin	USA
US Grade/Grade Equivalent	USDA Grade C
Preparation and Cooking Instruction	Keep frozen until ready to use Do not refreeze Heat to 165degrees F before use

NTRE STATEMENT: Product is considered not ready to eat. Must be thoroughly cooked before eating.

ALLERGEN: None

INGREDIENT(S): Corn, Peas, Diced Carrots, Green Beans, Lima Beans

DATE: _____

CUSTOMER APPROVAL: _____

SALES REPRESENTATIVE: _____

Reviewed 4-6-2021