

County Fair Food Products Co.

307 No. Union Street Stockton, California 95205

FAX: (209) 469-9934

Phone: (209) 948-5571

Product Specifications Refrigerated Kosher Pickle Products

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- I. PRODUCT:** Refrigerated Kosher Dill Pickle Spears
- II. LABEL:** Kruger
- III. CONTAINER SPECIFICATIONS:** The finished product will be packed in a foodservice grade, high density polyethylene pail. This pail to have a wall thickness of 0.09 with an external diameter of 12-3/8" at the top and 10-1/2" at the bottom, with an overall height of 14-5/8". This pail will be accompanied by an easy-open plastic lid and a "Child Warning" label permanently imprinted on the side of the pail.
- IV. PRODUCT DESCRIPTION:**
- | <u>County Fair Product No.</u> | <u>County Fair UPC No.</u> | <u>Unit Pack</u> | <u>Product Description</u> | <u>Unit Count</u> |
|--------------------------------|----------------------------|------------------|---|-------------------|
| 763 | 603423007634 | 5 gal. | Refrigerated, Kosher Dill Pickle Spears | 275/325 |
- V. RAW MATERIAL SOURCE:** The source of raw material (fresh raw cucumbers) is as follows:
Spring Production: California, Texas
Summer Production: California
Fall Production: California, Texas
Winter Production: Mexico
- VI. PRODUCT SPECIFICATIONS:** Finished product will be produced from raw, fresh (#4 or #5) cucumbers which possess a diameter of 1-1/2" to 1-3/4". The length / diameter (L/D) ratio will be 2.5 to 3.0. The cucumber length shall be 3 3/4" to 5 1/4". The whole cucumber will be cut into spears.
- VII. INGREDIENT STATEMENT:** Cucumbers, Water, Salt, Vinegar, Garlic, Spices, 1/10 of 1% Benzoate of Soda (Preservative), Natural Flavoring, Polysorbate 80, Turmeric.
- VIII. MINIMUM COUNT REQUIREMENTS:** The unit count description will read 275/325 count. Each pail to contain a minimum of 275 spears.
- IX. CHEMICAL ANALYSIS:** (Equilibrated solution)
- A. **Acetic Acid Percentage:** 4.0% - 4.6 % grains (W/V)
- B. **Salt Percentage:** 2.6% - 3.3%
- C. **pH:** 3.5 - 4.0
- X. DEFECT CRITERIA:**
- A. Within any five (5) pail sample, it should be expected that four (4) pails will possess a count between 275/325 of usable pickle spears per pail.

Product Specifications: Refrigerated Pickle Products
Dill Spears #763

X. DEFECT CRITERIA: continued.....

B. Unusable defects per unit (pail) not to exceed 5% of total.

Unusable defects shall include:

1. **Bruising & Soft:** If bruising is excessive and the pickle displays definite softness.
2. **Cuts:** If spear is able to hang in sections rather than intact.
3. **Diseased:** No diseased or moldy raw material (cucumbers) are allowed.
4. **Frozen:** None acceptable.
5. **Gouges:** In excess of a quarter size and/or deeper than 1/8"
6. **Pieces:** Broken pieces or parts of spears.
7. **Skin Abrasion:** Excessive, non-appealing.
8. **Skin Blemish:** In excess of quarter size or more than one.
9. **Wrinkled:** Pickles will display a rubbery texture or extreme wrinkled effect.
10. **Pulp Loss:** Loss of pulp on spear.

C. Usable defects per unit (pail) not to exceed 10% of total.

Usable defects shall include:

1. **Bruising:** Slight, little softness.
2. **Cuts:** Spear remains intact.
3. **Gouges:** Not in excess of quarter size and/or deeper than 1/8".
4. **Uniformity:** Pickles which fall into specified diameter and length specifications.
5. **Dirty:** Pickles that possess sand or dirt on the skin.
6. **Skin Abrasion:** Slight but not to affect product appearance.
7. **Skin Blemish:** Quarter size or less.
8. **Wrinkled:** Slight, but not to affect product's appearance.

D. At time of production, the container shall contain 24# minimum drained weight and 2 1/2 gallons of brine.

XI. PACKAGING AND LABELING SPECIFICATIONS:

A. All products will be packed in a foodservice grade, high density polyethylene white container (pail) which includes an easy-open lid, a permanently imprinted "Child Warning" label on the side of the pail with an appropriate Kruger Foods Dills label attached.

B. Each label to contain the Seal for Kashruth Certification, Nutritional Analysis and UPC coding to the specifications of County Fair Food Products Company.

C. Product code dating system, to appear on the lid of all products and recorded on the Bill of Lading at the time of shipment, is as follows:

- 1st. & 2nd. Digits:** County Fair product number as appears on all price lists.
3rd. Digit: "C" Plant Code (Stockton, California)
4th., 5th. & 6th. Digits: Julian date of pack in reverse order.
7th. Digit: "3" The pack year. 2013
Example: 763C5223 Dill Pickle Spears 275/325 ct. August 12, 2013.

XII. PRODUCT SHELF LIFE: 150 days from date of pack.

XIII. STORAGE AND SHIPPING TEMPERATURE: 34 to 40 degrees

Date of Issue: _____

Approved By: County Fair Food Products Co.

Signed: _____