field fresh foods, inc.

Product Specification Sheet.

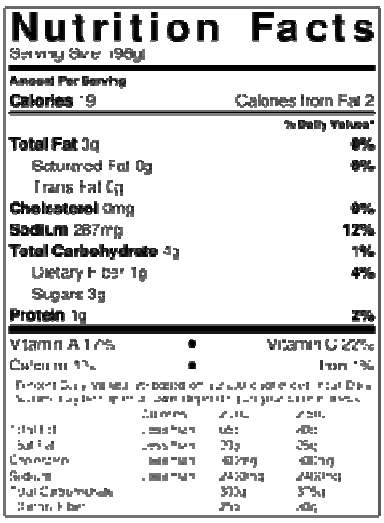
Description: Pico de Gallo ¼”

Ingredients: Tomato diced ¼” 76.11%, onion yellow diced ¼” 12.85%, cilantro chopped ¼” 2%, pepper jalapeno ¼” 7.91%, garlic pwd 0.4%, salt 0.7%

STANDARD	METHOD	LIMITS
Physical:		
dimensions	visual	1/32" -1/16" x 1/4" - 3/8" x 1/4" - 3/8"
color	visual	off white, light green, dark green, & bright red
odor	olfactory	no off odor
Microbiological:		
There are no microbiological specifications for non –sterilized raw tomato, onion yellow, cilantro, jalapeno pepper, garlic pwd & salt.		
Defects: no exceed 15% of one or sum of combined defects		
blemishes	visual	< 15 %
off color	visual	< 15 %
fibrous	visual	< 15 %
miscuts	visual	< 15 %
Shelf life:		
days guaranteed at delivery 7 days		
Code dating:		
production date	visual	customer approved
Packaging:		
tray	visual	11.5”x9.5”x2.5”
tray	visual	2/5 lb
sealing	visual	hermetically seal
Identification:		
master case	visual	21.625" x 12.875" x 4.1875"
cross weight		10.77 to 10.97 lb
ty height		12x10
Storage:		
temperature	visual	36 - 41 degrees Fahrenheit
Kosher Status	NonKosher	
GMO Status	Non GMO	
Country of Origen	USA	

Approved By: *Luis Partida* (QA Manager)

Product Name: Pico De Gallo 2/5LB



Product Code #:800419
Shelf Life: 5 days upon delivery to customer
Optimal Storage Temp: 36-38 degrees Fahrenheit
Description of Creditable Ingredient: Onion, Tomato, Cilantro, Garlic Powder, Pepper Jalapeno, Fresh Ready-To-Use
Vegetable-Group: Different colors
Ounces per Case: 160 **Servings per Case:** 47 – ½ cup servings (each ½ cup serving = 3.4oz)
*Nutritional Facts based on 1 servings 96grams = 3.4oz = 1/2cup

1.1 Quarter Cup Servings per 1oz

$$\frac{\text{1.1 Quarter Cups Servings}}{\text{1 oz.}} = \frac{\text{X Quarter Cup Servings}}{\text{160 oz.}}$$

23.5 Cups= 47 Half Cup Servings per Case

I certify that the above information is true and correct and that _0.3 ounce serving of the above product contains__0.5__cups of vegetable/fruit.

__*Luis Partida*_____July 15, 2014__
Printed name, Signature and date

*Quarter Cup to Cup Conversions
0.5 Quarter Cups = 1/8 Cup vegetable/fruit
1.0 Quarter Cups = 1/4 Cup vegetable/fruit
1.5 Quarter Cups = 3/8 Cup vegetable/fruit
2.0 Quarter Cups = 1/2 Cup vegetable/fruit
2.5 Quarter Cups = 5/8 Cup vegetable/fruit
3.0 Quarter Cups = 3/4 Cup vegetable/fruit
3.5 Quarter Cups = 7/8 Cup vegetable/fruit
4.0 Quarter Cups = 1 Cup vegetable/fruit
*The results of 0.9999 equals 1/8 cup but a results of 1.0 equals 1/4 cup