

## FINISHED GOODS SPECIFICATIONS

I. PRODUCT TYPE: Assortment #10 Jelly

II. **LABEL:** Flavor Fresh®

#### III. CONTAINER INFORMATION

A. Box Dimension: 9.5 x 7.25 x 3.25

B. Cubic Feet: .17

C. Pallet Configuration: 25/layer 175 total

#### IV. SPECIFIC PRODUCT CODE

<u>Product # Pack/Size Description</u>

70047 200/10 gm Assorted Jelly Pouches

### V. PRODUCT DESCRIPTION

Single Serve Assorted Jelly Pouches 100 Grape Jelly – 100 Mixed Fruit Jelly

#### VI. INGREDIENT STATEMENT

<u>Grape Jelly</u> – Grape Juice, Corn Syrup, High Fructose Corn Syrup, Pectin, Citric Acid and Potassium Sorbate

<u>Mixed Fruit Jelly</u> – Corn Syrup, High Fructose Corn Syrup, Grape Juice, Apple Juice, Pectin, Citric Acid and Potassium Sorbate

### VII. FILL WEIGHTS

A. Net WeightB. Gross Weight4.41 lbs.5 lbs./Cs.

#### VIII. ANALYSIS:

## Chemical

pH: 2.8 – 3.1 Brix: 65%

# Microbiological

Standard Plate Count: 2000/gm Max. Yeast and Mold Count: 10/gm Max.

## IX. NUTRITIONAL INFORMATION

| Serving Size:        | 10 gm | Servings per Container: 1 |
|----------------------|-------|---------------------------|
|                      | GRAPE | MIXED FRUIT               |
| Calories:            | 25    | 25                        |
| Calories from Fat:   | 0     | 0                         |
| Total Fat:           | 0 gm  | 0 gm                      |
| Saturated Fat:       | 0 gm  | 0 gm                      |
| Total Carbohydrates: | 6 gm  | 6 gm                      |
| Dietary Fiber:       | 0 gm  | 0 gm                      |
| Sodium:              | 0 mg  | 0 mg                      |
| Protein:             | 0 gm  | 0 gm                      |

# XI. HANDLING INSTRUCTION

- A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. DO NOT DOUBLE STACK!
- B. Storage Conditions: Store at room temperature ( $70 \pm 5$  degrees F) in a cool, dry place. Keep product from exposure to moisture and heat.
- XII. **SHELF LIFE:** 4 months under proper storage conditions.

Effective 1/06 L. Hornbuckle