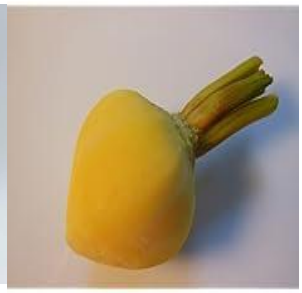
	Document Title:	**California Specialty Farms** **Product Purchase & Sales** **Specification Sheet**	
	Document# SV131	Revision No: 3	**CONFIDENTIAL**
	Reviewed Date: 9-11-2025	Reviewed by: J.Shaughnessy	
	Effective Date: 8-24-2010	Approved by: Jshaughnessy	

Specification #:	**SV134**
Category:	**Baby Vegetables**
Commodity:	**Baby Peeled Gold Beets**
Pack Size (Net. Wt.):	**5 lbs / Case**
Case Cube	**0.174**
Case Gross Weight	**5.3 lbs**
Case Dimensions	**12.125 x 9.125 x 3.5625**
Tie / High	**16 Tie / 21 High = 336 cases / pallet**
Case UPC	**7 1366800477 7**
GTIN	**10713668004777**



GENERAL APPEARANCE CRITERIA	
COLOUR	The root of the beet is golden/yellow.
VISUAL APPEARANCE	Baby Peeled Gold Beets are harvested immaturely with the proper sweetness. The skins are peeled with the tops cut for culinary appeal and taste.
SENSORY	Baby Peeled Gold Beets are harvested immaturely with the proper sweetness. The skins are peeled with the tops cut for culinary appeal and taste.
SHAPE	Baby Peeled Gold Beets (Oval shaped)
SIZE	1.5" - 2.5"
INGREDIENTS	Baby Peeled Gold Beets
MAJOR DEFECTS	
INSECTS	With obvious live insects or other pests e.g. scale, aphids.
DISEASES	With bacterial or fungal infection (e.g. bacterial soft rots, mold, leaf spots)
	With distortion or yellowing mottling due to viral infection or white mold.
PHYSICAL DAMAGE	With deep abrasion or crushed areas affecting > 10%
	With obvious physical contamination.
	With wilting or yellowing leaves (dehydrated, senescent).
TEMPERATURE	With bleached areas on the surface of vegetable & the leaf or stem (sunburn).
	With soft spot areas, translucent (frost and freeze injury).
MINOR DEFECTS	
INSECT DAMAGE	With superficial insect or pest damage affecting > 10% per bag.
SKIN MARKS / BLEMISHES	With superficial russeting, abrasion or rub damage affecting > 10% of per pound or net weight of box or bag.
	With cuts, holes or splits affecting > 10% of peas per bunch.
ACCEPTANCE CRITERIA	
PHYSICAL CRITERIA	Product will be free of any extraneous materials that might cause harm such as metal, glass, plastic and wood.
TOLERANCE PER ACCEPTANCE	Total minor defects (within allowance limit) to be < 5 defects per item. Total minor defects (outside allowance limit) must not exceed 10% of consignment.
RECEIVING CRITERIA	Product is received and inspected according to the procedures and criteria outlined in Incoming Goods and
PACKAGING & LABELING	Packaging manufactured from food grade materials or sanitized returnable crates. All labeling must meet the current legislative requirements (COOL) and include allergen contents if applicable. Packaging components fall into three categories: Primary *, Secondary ** and Tertiary ***.
DELIVERY AGREEMENT	Product shall either be picked up from the airport in California Specialty Farms vehicles, or transported and delivered to California Specialty Farms in clean, refrigerated trucks. Incoming shipments are inspected for correct temperature, vehicle cleanliness, evidence of insects, rodents or tampering and findings are recorded on Receiving

FOOD SAFETY REQUIREMENTS	
COOL	USA & Mexico
FOOD SAFETY REQUIREMENTS	Produce is to be grown and packed under a GAP/GMP or HACCP based food safety program that is subject to an annual third-party audit. Current audit certificates are kept on file for each supplier. Product will meet all food regulatory requirements of the customer(s) to whom it is sold.
MICROBIOLOGICAL PARAMETERS	Listeria: Not Detected - Negative Salmonella: "Not Detected - Negative E. coli 0157: Not Detected - Negative
CHEMICAL PARAMETERS	Chemical residues shall meet EPA and FDA guidelines. This is monitored under Verification of Purchased Materials and Services.
STORAGE AND ROTATION REQUIREMENTS	
TEMPERATURE (IDEAL STORAGE TEMPERATURES)	Product must be stored between 34 - 40 degrees Fahrenheit.
STORAGE	Product must be stored in closed containers, and must not be in direct contact with surfaces or other boxes.
UNIQUE I.D. CODING	Incoming product is tagged with inbound PO # generated by purchasing, to be used as its traceability code.
DATE CODING	Incoming product is tagged with date of receipt upon entering facility. Outgoing products code requirements contain lot code information and internal date of manufacture. Code dates may include "best buy", "sell by", "use by" or internal Julian date of manufacture (week# + day number), i.e. Sept 7, 2012 is 366. Explanation: Week 36, Friday is day 6, so internal manufacture date is "366"
BAR CODE DETAILS	Bar codes may be used according to suppliers' discretion, but are not necessary for incoming raw product.
SPECIFIC USAGE INSTRUCTIONS	
SALES PRESENTATION:	Process and pack to 5 lb vacuum pack units.
PURCHASE INSTRUCTIONS:	Use product as indicated bulk packing by the specific process and pack size for 2 lb vacuum packed bag.
APPROVED SUPPLIERS	
Suppliers are approved according to the criteria outlined in Supplier Approval Program	

Nutrition Facts

22 servings per container

Serving size
1 Cup (100g)

Calories per serving **45**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 0g	**0%**	**Sodium** 80mg	**3%**
Saturated Fat 0g	**0%**	**Total Carbohydrate** 10g	**4%**
Trans Fat 0g		Dietary Fiber 2g	**7%**
Polyunsaturated Fat 0.1g		Total Sugars 8g	
Monounsaturated Fat 0g		Includes 0g Added Sugars	**0%**
Cholesterol 0mg	**0%**	**Protein** 2g	

Vitamin D 0mcg	0%	• Calcium 13mg	0%	• Iron 0.72mg	4%
Potassium 282mg	6%				

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Specifications reviewable: e.g. to account for specific regional effects or adverse seasonal impacts on quality or early or late seasonal variances as agreed and communicated formally in writing.

* 1) Primary Packaging – All packaging component/s that "touch" the product. Examples: Bottle, cap, cap liner, label or poly liner, pouch and carton.

**2) Secondary Packaging – Packaging component/s that contains the primary package. Examples: A carton that contains a bag liner. A corrugated shipper that holds multiple plastic containers. Secondary packaging may be the shipping unit if there are only two levels of packaging.

*** 3) Tertiary Packaging – The shipping unit. Corrugated case, tray, shrink-wrap, label.