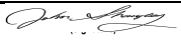
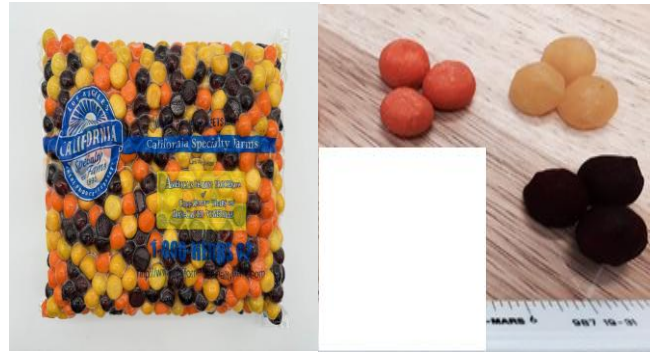


	Document Title:	California Specialty Farms Product Purchase & Sales Specification Sheet	
	Document# SV123	Revision No: 4	Confidential
	Reviewed Date: 9-11-2025	Reviewed by: J.Shaughnessy	
	Effective Date: 8-24-2012	Approved by: Jshaughnessy	

Specification #: SV123
Category: Baby Vegetables
Commodity: Carrots, Pearled Mixed
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 1366800480 7
GTIN 10713668004807



GENERAL APPEARANCE CRITERIA	
COLOUR	The taproot of the carrot is orange, purple and yellow.
VISUAL APPEARANCE	Carrot Pearls are harvested immaturity with the proper sweetness. The skins are peeled with the tops cut for culinary appeal and taste.
SENSORY	Carrots are sweet, flavorful and crisp
SHAPE	Pearled Mixed Carrots (Oval shaped)
SIZE	3/8 - .5"
INGREDIENTS	Carrots
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 (dehydrated, senescent).
TEMPERATURE	With bleached areas on the surface of vegetable of fruit & the leaf or stem (sunburn). With dark areas, water-soaked stems or leaves, translucent (frost and freeze injury).
MINOR DEFECTS	
INSECT DAMAGE	With superficial insect or pest damage affecting > 10%
SKIN MARKS / BLEMISHES	With superficial russetting, abrasion or rub damage affecting > 10% of per pound or net weight of box or bag. With cuts, holes or splits affecting > 10%
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 Services.
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 Reports.

FOOD SAFETY REQUIREMENTS	
COOL	Mexico, USA
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
ALLERGENS	No Allergens
CHEMICAL PARAMETERS	Chemical residues shall meet EPA and FDA guidelines. This is monitored under Verification of Supplier Approval Program.
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 non food related surfaces. No commingling with non-like products.
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, pack to product needs into i.e. 5 lb.
PURCHASE INSTRUCTIONS:	Use product as indicated for specific pack size or bulk (net weight) that the product needs processed and packed into 5 lb.
APPROVED SUPPLIERS	
Suppliers are approved according to the criteria outlined in Supplier Approval Program	

Nutrition Facts	Amount Per Serving		% Daily Values*		Amount Per Serving		% Daily Values*		* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			
	Total Fat 0g		0%		Total Carbohydrate 7g		2%					
	Saturated Fat 0g		0%		Dietary Fiber 2g		8%		Total Fat	Less than	65g	80g
	Trans Fat 0g				Sugars 4g				Sat Fat	Less than	20g	25g
	Cholesterol 0mg		0%		Protein 1g		2%		Cholesterol	Less than	300mg	300mg
	Sodium 66mg		3%						Sodium	Less than	2400mg	2400mg
									Total Carbs		300g	375g
									Dietary Fiber		25g	30g

Serving Size cup (85g)
Servings Per Container 11
Calories 30

Calories	2,000	2,500
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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.