

## California Specialty Farms Product Purchase & Sales Specification Sheet

Document# SV138	Revision No: 3	CONFIDENTIAL		
Reviewed Date: 9-11-2025	Reviewed by: J.Shaughnessy	John Shanging		
Effective Date: 8-24-2010	Approved by: Jshaughnessy	John Shayay		

Specification #: SV131

Category: Baby Vegetables
Commodity: Beet, Candy, Turned
Pack Size (Net. Wt.): 5 lbs / Case (80 pcs)

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

**Document Title:** 

Case UPC 7 1366800482 1 GTIN 7 13668004821



	GENERAL APPEARANCE CRITERIA			
COLOUR	The root of the beet is Candy.			
VISUAL	Candy Beets Turned are harvested immaturely with the proper sweetness. The skins are peeled with the tops cut			
APPEARANCE	for culinary appeal and taste.			
SENSORY	Candy Beets Turned are harvested immaturely with the proper sweetness. The skins are peeled with the tops cut for culinary appeal and taste.			
SHAPE	Candy Beets Turned (Oval shaped)			
SIZE	2.25" - 3"			
INGCandylENTS	Candy 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	With deep abrasion or crushed areas affecting > 10%			
DAMAGE	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 /	With superficial russeting, abrasion or rub damage affecting > 10% of per pound or net weight of box or bag.			
BLEMISHES	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	Total minor defects (within allowance limit) to be < 5 defects per item.			
ACCEPTANCE	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 &	Packaging manufactuCandy from food grade materials or sanitized returnable crates. All labeling must meet the			
LABELING	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 deliveCandy 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	Produce is to be grown and packed under a GAP/GMP or HACCP based food safety program that is subject to ar annual third-party audit. Current audit certificates are kept on file for each supplier. Product will meet all food				
REQUIREMENTS	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 monitoCandy under Verification of Purchased Materials and Services.				
	STORAGE AND ROTATION REQUIREMENTS				
TEMPERATURE (IDEAL STORAGE TEMPERATURES)	Product must be stoCandy between 34 - 40 degrees Fahrenheit.				
STORAGE	Product must be stoCandy 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		Amount/serving			% Daily Value*	Amount/serving	% Daily Value*	⋆The % Daily Value
		Total Fat 0g			0%	Sodium 80mg	3%	(DV) tells you how much a nutrient in
Facts		Saturated Fat 0g			0%	Total Carbohydrate 10g	4%	a serving of food contributes to a
22 servings per		Trans Fat 0g				Dietary Fiber 2g	7%	daily diet. 2,000
container		Polyunsaturated Fat (	).1g			Total Sugars 8g		calories a day is used for general
Serving size		Monounsaturated Fat	0g			Includes 0g Added Sugars	0%	nutrition advice.
1 Cup (100g)		Cholesterol 0mg			0%	Protein 2g		
Calories	45	Vitamin D 0mcg	0%	٠	Calcium 13mg	0% • Iron 0.72mg	4%	
per serving	70	Potassium 282mg	6%					

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.