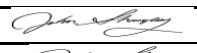


	Document Title:		California Specialty Farms Product Purchase & Sales Specification Sheet	
	Document# 2.3.2, 2.3.5	Revision No: III		
	Effective: 8-24-2012	Reviewed by: J.Shaughnessy		
	Reviewed: 9-12-25	Approved by: Jshaughnessy	 (Signature)	

SPECIFICATION #: SVSICV002
CATEGORY: Specialty Veg, Item & Cut
COMMODITY: Turnip , Baby Peeled
VARIETY: Various
Pack Size (Net. Wt.): 5 lbs / Case
Case Cube 0.174
Case Weight 5.3 lbs
Case Dimensions 12.125 x 9.125 x 3.5625
Tie / High 16 Tie / 21 High = 336 cases / pallet



GENERAL APPEARANCE CRITERIA	
COLOUR	Bright rich white colored flesh. Whole product could show purplish upper tones of the turnip root.
VISUAL APPEARANCE	Turnip varieties have been bred especially for the fleshiness, flavor, or sweetness of their pods.
SENSORY	The Turnip has a sweet and slightly tangy flavor.
SHAPE	Turnip is round oval shaped root vegetable. Carved to an egg like shape.
SIZE	Items carved to 1.0 - 1 1/3 " diameter shapes.
INGREDIENTS	Turnip
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 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% per bunch.
SKIN MARKS /	With superficial russetting, abrasion or rub damage affecting > 10% of per pound or net weight of box or bag.
BLEMISHES	With cuts, holes or splits affecting > 10% 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 12% of consignment.
RECEIVING CRITERIA	Product is received and inspected according to the procedures and criteria outlined in P-2.4.5 Incoming Goods and Services.
PACKAGING & LABELLING	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 componenets fall into three catagories: 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	USA, MEXICO
FDA REGISTRATION#	11600012366
FOOD SAFETY REQUIREMENTS	Suppliers shall follow FDA/USDA food safety regulatory requirements to comply with GAP/GHP/GMP or HACCP based food safety program. Third party audits are kept on file. Suppliers shall meet approved supplier program and applicable audits and certificates are kept on file. Product will meet all food regulatory requirements of the
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 QM 2.4.5 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, pack or re-pack specific pack size to product needs into i.e. 25 lb , 10 lb, 20 lb, 5 lb, 1lb, 8oz, 4oz, 1/2oz., .66 oz or Count Quantity.
PURCHASE INSTRUCTIONS:	Use product as indicated by the specific pack size or bulk (net weight) that the product needs to be repacked or packed into i.e. 25 lb , 20 lb, 10 lb, 5 lb, 1lb, 8oz, 4oz, 1/2oz., .66 oz or Count Quantity.
SPECIAL INSTRUCTIONS ON PACKAGE OR OTHER CHARACTERISTICS:	Keep Refrigerated and Wash Before Use (if applicable)
APPROVED SUPPLIERS	
Suppliers are approved according to the criteria outlined in P-2.4.5 Incoming Goods and Services.	

Nutrition Facts	Amount/serving		% Daily Value*		Amount/serving		% Daily Value*	
	Total Fat 0g		0%		Sodium 60mg		3%	
17 servings per container Serving size Cup (130g) Calories per serving	Saturated Fat 0g		0%		Total Carbohydrate 6g		2%	
	Trans Fat 0g				Dietary Fiber 2g		7%	
	Polyunsaturated Fat 0g				Total Sugars 0g			
	Monounsaturated Fat 0g				Includes 0g Added Sugars		0%	
	Cholesterol 0mg		0%		Protein 1g		2%	
35		Vitamin D 0mcg		0%	Calcium 182mg		15%	* 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.
		Potassium 282mg		6%	Iron 1.8mg		10%	