

PETERSON FARMS, INC | PETERSON FARMS FRESH, LLC | OCEANA COUNTY FREEZER STORAGE, LLC LAKEWOOD ORGANICS, LLC | FRESH INNOVATIONS CALIFORNIA, LLC | PETERSON BRANDS, LLC JVC ENTERPRISES, LLC | GEORGE DENT SALES HOLDINGS, LLC

Customer: DOT Foods March 2025

Product: 2/5 lb. Polybags IQF RTP Cherries

SPECIFICATIONS FOR RAW MATERIALS FRUIT: IQF RED TART PITTED MONTMORENCY CHERRIES – SUPER GRADE

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (Prunus cerasus) red sour varietal group, Montmorency variety, which have been washed, pitted, sorted, and properly drained. Frozen red tart pitted cherries are then individually quick frozen (IQF), conforming to the specifications of U.S. Grade A or (U.S. FANCY) as defined in the U.S. Standards for grades of frozen Red Tart Pitted Cherries with the exception of freedom from pits. The U.S. Standards are effective as of June 28, 1974.

PHYSICAL PROPERTIES

Color Cherries are to be a bright cherry red and practically uniform. Minimum

score, per USDA standards, is 27 of 30, which allows 12 marked or

uncolored cherries.

Freedom from Pits One pit per 320 ounces or better (based upon commitment at beginning

of pack time).

Freedom from Defects Cherries are to be firm, free of defects, or mutilation. Minimum score, per

USDA standards, is 18 of 20, which allows a total of 3 major defects

and/or 10 minor defects.

Character Grade A cherries are to be thick-fleshed and have a firm, tender texture.

Up to 12 cherries may fail the Grade A requirements with no more than 3 cherries being slightly soft to have a minimum score, per USDA

standards, of 27 out of 30 possible.

Size The cherries shall be 9/16" minimum in diameter. Not more than 10% by

count shall be less than 9/16".

Flavor Cherries shall possess a normal, tart flavor.

Foreign Material Cherries shall be free of foreign material.

Harmless Extraneous

Matter

Maximum of 1 (leaf, stem, or other vegetable substance) in 160 ounces

Total Score The score is not less than 90 points when scored in accordance with

USDA scoring system.



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INGREDIENTS

Cherries

CHEMICAL PROPERTIES

None

pH 3.2 - 3.7

Brix 11.5 – 14.0

MICROBIOLOGICAL REQUIREMENTS

APC <10,000 cfu/g maximum

Total Coliforms <100 cfu/g maximum

E.coli <10 cfu/gram Coagulase positive Staphylococci <10 cfu/gram

Yeast/Mold <5,000/g maximum

Salmonella Negative

MANUFACTURES CODE DATING SYSTEM

Each container of finished product is marked with a Peterson Farms, Inc. label. Each container contains the commodity description, lot #, ingredient statement, kosher symbol, and the packer name and address.

TYPE OF CONTAINER

2/5 lbs polybags; other container sizes available as arranged prior to the pack

RECEIVING TEMPERATURE

IQF Red Tart Pitted Cherries will arrive and be shipped at 0°F or below.

RECOMMENDED STORAGE CONDITION

Freezer storage at 0°F or below

PROCESSING FACILITY

Peterson Farms, Inc. 4730 W Shelby Rd. Shelby, MI 49455 (231) 861-7101



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NUTRITION

Nutrition Facts Serving size 100 grams (100g)	
Amount per serving Calories	45
%	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	7%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.5mg	2%
Potassium 120mg	2%