



Frozen Whole Cranberries, Grade A

Specification for delivery

Product Name

FROZEN WHOLE CRANBERRIES, Grade A

Net weights available: various

Branded Retail packaging available upon request

Ingredients: cranberries.

Nutritional value (100g): Proteins 0.45g, Fat 0.25g, Carbohydrates 11.6, Sodium 3mg.

Energy value: 48 Kcal/ 100g.

Product Description

The sound, mature berries are prepared by sorting and cleaning to assure a wholesome product and are then frozen in a slow freezing process to ensure this fruit is appropriate for transformation and retail needs. Grade "A" cranberries (*Vaccinium Macrocarpon*) are the top quality, ripe, tasty fruits with good flavor and color. These fruits are the very best with size and weight.

Physical / chemical specification	Tolerance	Method
Flavor and odor	Typical flavor without off flavor or odor	Sensorial evaluation
Color	Good color, typical uniform cranberry red, varying degrees of red and pink. $\leq 8\%$ cranberries with surface between 75-89% pink/red and $<75\%$ pink/red. $\leq 5\%$ cranberries with surface 75% pink/light /green.	Direct count / 4 separate samples of 100 berries each. Approximately 400 berries.
Appearance	Mostly whole fruits.	Visual evaluation
Defect	$\leq 5\%$ cranberries with major blemishes $\leq 5\%$ cranberries with minor blemishes	Direct count / 4 separate samples of 100 berries each. Approximately 400 berries.
Size	$>97\%$ of berries 13/32 inch (10.32mm) and more. Berries average between 13/32 inch (10.32mm) and 3/4 inch (19.05mm)	Direct count / 4 separate samples of 100 berries each. Approximately 400 berries.
Plant material	Practically free of harmless extraneous plant material $\leq 2\%$ stems	Direct count / 4 separate samples of 100 berries each. Approximately 400 berries.
Foreign material	None	Visual evaluation
Brix	7 to 10	Refractometer at 20° C
Citric acid	2.0 to 3.0g/ 100g	Titration
Color level	TACY > 30	Spectrophotometer
Microbiological specifications	Tolerance	
Yeast and mold	$<10,000$ CFU/g	MFPHB-22
Total count	$<1,000$ CFU/g	MFPHB-18
Total coliform	<100 CFU/g	MFPHB-34
E-coli	<10 CFU/g	MFPHB-34
Toxicological specifications	Tolerance	
Pesticides	Only registered pesticides are used and no illegal or unsaferesidues remain on the crops	AOAC 2007.01
Heavy metals	In conformance to Canadian and European standards	AOAC 2011.14

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