
	<b>Product Specification</b>		
	<b>IQF Sour Cherries (Grade A)</b>		
	Product Code(s): 00197 00228 00659 00638	Revision : 08	Effective Date : 2018-03-20

**INDEX OF QUALITY**

<b>Ingredients</b>	Red sour pitted cherries. Product contains no additives or artificial preservatives.
<b>Variety</b>	Acceptable freezing variety and manufactured in accordance with Good Manufacturing Practices.
<b>Maturity</b>	Cherries have matured sufficiently and possess a firm, fleshy texture typical of properly ripened red sour cherries. Brix: 16-22°Brix.
<b>Size</b>	5/8" to 7/8" with less than 10% variation from this size.
<b>Blanching</b>	Product is not blanched.
<b>Freezing Technique</b>	Individual Quick Frozen (IQF).
<b>Organoleptic</b>	Product possesses a good characteristic normal flavor and aroma, and appearance of sour cherries. Free from objectionable flavor and odors of any type.
<b>Color</b>	90% by count of the frozen red sour pitted cherries possess a colour that is bright and typical of well-ripened cherries, none of the cherries are so immature as to be yellow or light pink in colour and not more than five per cent by weight of the cherries are discoloured due to oxidation
<b>Major Defects</b>	No tolerance for foreign matter such as wood, stone, glass, plastic, metal or hair. Not more than one pit, piece of pit or one unpitted cherry for each 60oz. of net weight.
<b>Minor Defects</b>	There may be present  (a) not more than five per cent by count of blemished cherries where the blemish on the cherry is of abnormal appearance 1/16 inch in diameter or larger, provided that not more than two per cent by count show blemishes in excess of 1/4 inch in diameter,  (b) not more than 10 per cent by count of cherries that are mutilated, crushed or broken to the extent that the cherry does not conform to the shape and appearance of a properly pitted cherry, or  (c) not more than four pieces of harmless extraneous material per 30 pounds of net weight.
<b>Storage &amp; Handling</b>	Transport and store at 0°F or colder.
<b>Shelf life</b>	24 months at 0°F or colder.

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**FOOD SAFETY STANDARDS**

- HACCP** Required
- Non-GMO** The product has not been genetically modified. It does not contain ingredients which have been genetically modified or issued from a genetically modified product.
- Pesticides** Maximum residue levels established/regulated by Health Canada and the *Pest Control Products Act* are respected.
- Microbial Standard** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

**3 Class Plan**


	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total Plate Count (TPC)</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total Coliforms</b>	5	2	100	1000
<b><i>Escherichi coli</i></b>	5	0	10 CFU/g	
<b><i>Listeria monocytogenes</i></b>	5	0	Negative/25g	
<b>Salmonella</b>	5	0	Negative/25g	

n = number of samples to be tested from a particular lot number.  
c = maximum number of samples allowed to be between m and M.  
m = microbiological limit which separates good quality from marginally acceptable quality  
M = microbiological limit which separates marginally acceptable quality from defective quality.

**Allergens** The product is free of all priority food allergens identified by Health Canada and the CFIA. The product does not contain the following:

- peanuts or its derivatives
- tree nuts or their derivatives
- sesame seeds or its derivatives
- milk or its derivatives
- eggs or its derivatives
- soy or its derivatives
- shellfish and mollusks or their derivatives
- fish or its derivatives
- wheat or its derivatives
- sulphites
- gluten
- mustard
- monosodium glutamate
- corn
- celery

An allergen control program is in practice to prevent cross-contamination of the product with allergens which may be present in other products manufactured on the same line or present in the same manufacturing plant.

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### Nutrition Facts

The values are expressed as units per 100 grams (approx. 3.5 oz serving). These values are calculated using average "text book" data. Actual analysis of different lots may vary.

Calories	46.00
Fat (g)	0.44
Saturated Fat (g)	0.10
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	1.00
Potassium (mg)	124.00
Total Carbohydrates (g)	11.02
Dietary Fiber (g)	1.60
Total Sugars (g)	9.02
Added Sugars (g)	0
Protein (g)	0.92
Vitamin A (RAE)	43.50
Vitamin C (mg)	1.70
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	0.05
Calcium (mg)	13.00
Iron (mg)	0.53
Ash (g)	0.42
Water (g)	87.20
USDA code: 9068/ESHA code: 3159	

### Nutrition Facts

#### Valeur nutritive

Per 1 cup (140 g)  
pour 1 tasse (140 g)

<b>Calories 60</b>	% Daily Value*
	% valeur quotidienne*
<b>Fat / Lipides 0.5 g</b>	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 15 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 13 g	13 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 1 mg</b>	0 %
Potassium 175 mg	4 %
Calcium 20 mg	2 %
Iron / Fer 0.75 mg	4 %
Vitamin A / Vitamine A 50 mcg	6 %
Vitamin C / Vitamine C 2.5 mg	3 %
Vitamin D / Vitamine D 0 mcg	0 %

\*5% or less is a **little**, 15% or more is a **lot**  
\*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**

### Cooking Directions

Thaw product at room temperature, use product as fresh fruit or incorporate into your favorite recipe: cereal, yogurt, pies, cobblers, ice cream, fruit cups, milk shake, smoothies, muffins, sauces, salsas, toppings, and much more. Keep frozen. Once thawed use as soon as possible and do not refreeze.

### Packaging

Product Code	Format
00197	5 x 1 kg
00228	1 x 40 lb
00659	1 x 10 kg
00638	5 x 1 kg (zip-lock)