



White Oak Frozen Foods  
Reduced Moisture IQF Vegetables  
Certified Ready-To-Eat  
2525 Cooper Ave, Merced CA 95348  
Telephone: (209) 725-9492 / Fax: (209) 725--9441  
Website: www.whiteoakfrozenfoods.com

## Product: Reduced Moisture™ Yellow Onion 3/8" x Natural Strip

Scientific Name: Allium Cepa

### Description

Reduced Moisture™ Yellow Onion Onions are prepared from onions that are specifically grown for a mild sweet flavor. The onions are peeled, rooted and topped, washed, sized and then gently dehydrated to remove approximately half the moisture and passed through our proprietary micro control step then Individually Quick Frozen to preserve a fresh natural flavor, texture and color.

### Ingredient Declaration

Onion

### Shape & Size

Strip 3/8" x Natural Strip (9.53 mm x Natural Strip)

### Standard pack Size Tote

1,100-1,200 lbs. (498.95 – 544.3 kg)

### Standard Pack Size Case

40-45 lbs. (18.1 kg - 20.4 kg)

### Recommended Storage

For proper storage, containers should be stored unopened at a maximum 0° F (-18° C) or lower.

### Shelf Life

36 months when stored at 0° F or below, packed in an original unopened container, starting from the date of production.

### Labeling

Each packaging unit is to be labelled with: item sku number, product name, product size, production lot code, net weight, manufactures name, city, state, zip code, " keep frozen -10 degree" and Kosher certificate. Halal upon request.

### Lot Code

Five digit lot codes are used to identify the product.

Position of Coding: 12-345

Explanation of Coding:

1st two digit: Year

3rd-5th digits: Julian Date

### Ready to Eat Statement

White Oak Frozen Foods' production process for Reduced Moisture™ and Reduced Moisture™ Fire Roasted vegetables include a robust microbiological kill step. All White Oak products pass through our proprietary microbiological kill step validated through a Third Party, ISO 17025 accredited laboratory to ensure compliance with USDA 'Ready-to-Eat' Standards. In conjunction with the validated kill step, all post-kill step processing and packaging areas are maintained at Ready-To-Eat standards, including conveying product through a sealed system into a clean room with HEPA filtered air. The product is immediately individually quick frozen, screened to final size, passed through metal detection and packaged. You are welcomed to visit our processing facility at any time to review these processing systems and the Third Party Validation data.

### Certifications

Kosher: Pareve Orthodox Union

Halal: Islamic Food and Nutrition Council of America (IFANCA)

### Raw Material

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Date: Revised 11/24/15 by Yien Saechao, reason: new spec layout

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Shall be free from sunburn/sunscald, decay, insect damage, blossom end rot, disease, foreign material or any other deleterious damage or materials.

**Product Attributes**

**Sensory Requirements:**

**Texture:** Tender, not mushy  
**Flavor:** Typical onion flavor  
**Aroma:** Typical onion odor  
**Color:** Opaque white to clear white, typical of fresh onion & free flowing pieces

**Physical Requirements:**

Property	Limit(s)	Method
Particle Size	3/8" x Natural Strip	Caliper/Sieve
Major Defect:(Rot, decay, black pieces):	1% by weight/200g	Visual
Minor Defect: (light brown pieces):	2 pieces maximum/200g	Visual
Root stem:	0.5% maximum	Visual

**Chemical Requirements:**

Property	Limit(s)	Method
%Solid	Range: 10-15%	CEM Microwave Oven

**Biological:**

Property	Max	Method
Aerobic Plate Count	<50,000 cfu/g	AOAC 990.12 Petrifilm
Yeast	<200 cfu/g	AOAC 997.02 Petrifilm
Mold	<200 cfu/g	AOAC 997.02 Petrifilm
Coliform	<100 cfu/g	AOAC 991.14 Petrifilm
E. Coli	<10 cfu/g	AOAC 991.14 Petrifilm
Listeria Monocytogenes	Negative/25 g composite	AOAC 2004.02
Salmonella	Negative/375 g composite	BAM ONLINE CHP 5, AOAC 998.09, 2004.03,2011.03

Additional Tests: Available upon request of customer

**Nutritional Information**

These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling in accordance with CFR Title 21 section 101.9. Each "≈" indicates a missing or incomplete value.

White Oak Frozen Foods Nutritional Composition					
	Unit	Per 100g		Unit	Per 100g
Proximates			Vitamins		
Water	g	87.74	Ascorbic Acid	mg	4.8
Calories	kcal	32	Thiamin	mg	0.041
Protein	g	0.8	Riboflavin	mg	0.020
Carbohydrates	g	7.55	Niacin	mg	0.133
Fiber	g	0.9	Vitamin K	µg	0.3
Sugar	g	5.02	Vitamin B6	mg	0.13
Minerals			Folate, DFE	µg	≈
Calcium	mg	20	Vitamin A	IU	1
Iron	mg	0.26	Lipids		
Magnesium	mg	9	Total lipid (fat)	g	0.08
Phosphorus	mg	27	Cholesterol	g	0
Potassium	mg	119			
Sodium	mg	8			
Zinc	mg	0.13			

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Product Statements	
<b>Allergens</b>	Reduced Moisture vegetable products does not contain any major or minor allergens recognized by US regulations and is processed in a facility free of allergens. Peanut Soy Dairy Fish Tree Nut Wheat Egg Shellfish
<b>Gluten</b>	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. All vegetables products are gluten free
<b>Natural</b>	This product is 100% natural in accordance with labeling best practices and US regulatory guidelines and is free from all color, flavor and synthetic additives.
<b>Non-GMO</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.
<b>Packaging</b>	This product is packed in food grade, colored polyethylene liners, lightly vacuumed, mapped and heat sealed before being placed inside corrugate boxes then sealed with clear tape and slip sheet on top.
<b>HACCP</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (GMPs).
<b>Extraneous Matter</b>	During processing, this product passes through multiple in-line magnets, inspecting lines and a metal detector to insure it is free from harmful extraneous material.
<b>Quality Standards</b>	HACCP, GMP and QA are applied in manufacturing, storage and other operations. The plant is annually audited by 3rd Party Auditing firms for food safety, quality and food defense. Example of agencies: SQF Level 3
<b>Regulatory</b>	This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act, CRF 21 and its amendments. Cascade Specialties, Inc. dba White Oak Frozen Foods has fully complied with the provisions of the Public Health Security and Bioterrorism Preparedness Act of 2002, is registered with the FDA and has a unique number for use in all business conducted with the FDA. Furthermore we have participated in the Biennial registration process as outlined by the Food Safety and Modernization Act.
This document is subject to periodic changes without further notice. Information is for reference only, not based on actual test results.	
Authorized on behalf of Customer	Authorized on behalf of White Oak
Name: _____	Name: _____
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