



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: IQF Sliced Black Ripe Olives 1/4" Pieces

Scientific Name: *Olea europaea*

Description

IQF Sliced Black Ripe Olives pieces are produced from mature cured black olives which are properly sized, pitted and sliced. The sliced olives are inspected, rinsed with fresh water and passed through our proprietary micro control step to guarantee pathogen free product and then Individually Quick Frozen to preserve a natural fresh flavor, texture and color.

Ingredient Declaration

Ripe Olives, Salt, Ferrous Gluconate

Shape & Size

Round Sliced Piece 1/4 in (7.0mm)

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

24 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 symbol. 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)



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Raw Material

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

Product Attributes

Texture: Tender, not mushy

Flavor: Typical, free from extraneous smells or flavors

Aroma: Typical, free from extraneous smells or flavors

Color: Dark brown-Black. The flesh color shall range from light tan to light gray.

Physical Requirements:

Property	Limit(s)	Method
Particle Size	1/4"	Caliper/Sieve
Major Defect:(Leaf, rot, brown/black pieces): 1 piece maximum/255g		Visual
Broken pieces and end caps: No more than 90 g weight.		Visual
Pit and Pit Fragments: No more than 1 pit and/ or pit fragment per 300 grams.		Visual
Critical Stem (>1/8"):2 piece maximum/255g		Visual

Chemical Requirements: Total Solid: N/A Salt: 1.5-3.5% pH: 5.5-8

Biological

Property	UOM	Max	Method
Aerobic Plate Count	cfu/g	50,000	AOAC 990.12 Petrifilm
Yeast	cfu/g	200	AOAC 997.02 Petrifilm
Mold	cfu/g	200	AOAC 997.02 Petrifilm
Coliform	cfu/g	100	AOAC 991.14 Petrifilm
E. Coli	cfu/g	None Detected	AOAC 991.14 Petrifilm
Listeria Monocytogenes	25/g	None Detected	AOAC 2004.02
Salmonella	375/g	None Detected	BAM ONLINE CHP 5, AOAC 998.09, 2004.03, 2011.03

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.

USDA Nutritional Database:					
	Unit	Value Per 100 g		Unit	Value Per 100 g
Proximates			Vitamins		
Water	g	79.99	Vitamin C	mg	0.09
Energy	kcal	115	Thiamin	mg	0.003
Protein	g	0.84	Riboflavin	mg	0
Total lipid (fat)	g	10.68	Niacin	mg	0.037
Carbohydrate, by difference	g	6.26	Folate, DFE	µg	0
Fiber, total dietary	g	3.2	Vitamin K	µg	1.4
Pantothenic Acid	Mg	0.015	Vitamin B-12	µg	0
Minerals			Lipids		
Calcium, Ca	mg	88	Vitamin A, RAE	µg	20
Iron, Fe	mg	3.3	Vitamin A, IU	IU	403
Magnesium, Mg	mg	4.0	Vitamin D (D2 + D3)	µg	0.0
Phosphorus, P	mg	3	Vitamin D	IU	0
Potassium, K	mg	8	Fatty acids, Total Saturated	g	1.415
Sodium, Na	mg	735	Fatty acids, Total Monounsaturated	g	7.88
Zinc, Zn	mg	0.22	Fatty acids, Total polyunsaturated	g	0.911
Ash	g	2.23	Cholesterol	mg	0

Date: Revised 12/1/2015 by Yien Saechao, reason: new spec layout
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Product Statements	
Allergens	Reduced Moisture vegetable products do 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
Gluten	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. All vegetables products are gluten free
Natural	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.
Non-GMO	To the best of our knowledge, this product is free of Genetically Modified ingredients.
Packaging	This product is packed in food grade, colored polyethylene liners, placed inside corrugate boxes then sealed with clear tape and slip sheet on top. Staples, metal clips, plastic ties or twist ties of any kind are not acceptable.
HACCP	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (GMPs).
Extraneous Matter	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.
Quality Standards	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
Regulatory	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: _____
Name: _____	Name: _____
Name: _____	Name: _____
Name: _____	Name: _____