



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™ Fire Roasted Yellow Bell Peppers 3/8” Dice

Scientific Name: Capsicum annuum

Description

Reduced Moisture™ Fire roasted Yellow Bell Peppers are produced from fresh, firm, well-shaped bell peppers, grown from carefully controlled hybrid seed stock. The peppers are fully cored, sized and then gently dehydrated to remove approximately half the moisture and then fire-roasted to develop typical roasted/grill flavors and passed through our proprietary micro control step then Individually Quick Frozen to preserve a fresh natural flavor, texture and color.

Ingredient Declaration

Yellow Bell Pepper

Shape & Size

Dice 3/8" x 3/8" (9.5 mm x 9.5 mm)

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 below.

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. 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)

Date: Revised 10/29/2015 by Yien Saechao, reason: new spec layout

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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

Sensory Requirements:

Texture: Typical of roasted/grill Yellow Bell

Flavor: Typical of roasted/grill Yellow Bell flavor

Aroma: Typical of roasted/grill Yellow Bell

Color: Uniformly bright yellow to gold yellow, typical of fresh Yellow Bell pepper with roasted charred edges free flowing dices.

Physical Requirements:

Property	Limit(s)	Method
Particle Size length	3/8" x 3/8"	Caliper/Sieve
Major Defect:(Leaf, rot, decay, black pieces):	1% by weight /200g	Visual
Minor Defect: (light brown pieces):	2 pieces maximum/200g	Visual
Calyx & Stem:	0.5% maximum	Visual

Chemical Requirements:

Property	Limit(s)	Method
%Solid	Range: 10-14%	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	Value Per 100 g		Unit	Value Per 100 g
Proximates			Vitamins		
Water	g	89.86	Ascorbic Acid	mg	67.48
Calories	kcal	42	Thiamin	mg	12.9
Protein	g	1.03	Riboflavin	mg	0.08
Total lipid (fat)	g	.82	Niacin	mg	0.707
Carbohydrate	g	7.61	Pantothenic	mg	0.9
Fiber, total dietary	g	3.8	Vitamin B6	mg	0.095
Sugars	g	2.67	Folacin	mcg	40.10
Minerals			Vitamin A	IU	200
Calcium, Ca	mg	11	Ash	g	0.68
Iron, Fe	mg	0.46	Lipids		
Magnesium, Mg	mg	23.00	Fatty acids, Total Saturated	g	0.031
Phosphorus, P	mg	32.6	Fatty acids, Total Monounsaturated	g	≈
Potassium, K	mg	277.5	Fatty acids, Total polyunsaturated	g	≈
Sodium, Na	mg	12.9	Other	g	≈
Zinc, Zn	mg	0.22			

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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: _____
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