20 lb Strawberry IQF Whole & Broken

Item Number 10228WB

Product Description

IQF whole & broken strawberries are made from sound strawberries, which are de-stemmed, washed, selected & sorted, disinfected, individually guick frozen, packaged, and stored.

Food Safety Requirements

Product is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices (GMP), FSMA regulations, including compliance with EPA pesticide residue and cold-chain transportation. No additives are used in production, and final product should be free from allergens and GMOs.

Ingredients 100% Strawberry

Variety
Festival, Albion, Camino Real, Fortuna, Frontera Ventana, Camarosa, San Andres, and other approved

varieties.

Physical Properties

Color Pink to bright red, characteristic of good mature fruit with up to 10% color deviation including 5% with a

tinge of green.

Size Uncalibrated whole and broken strawberries, ranging from 3/8" to 2" (10 - 51mm).

Reasonably free of defects with the following tolerances per pound: up to four stems including one 1/2"

Defects stem, up to 1/2" in harmless extraneous material (HEM), 6% clumps, 10% popcorn units, and up to

15% damaged berries.

Character Soft upon thawing with no more than 25% units with character

Flavor & Odor Shall possess a good, sweet strawberry flavor and aroma, typical of ripe strawberries. No objectionable

flavors or odors of any kind.

Chemical Properties

Brix 7 - 12 degrees

pH 3.3 - 4.0

 Total Plate Count
 < 50,000 cfu/g</td>

 Yeast
 < 5,000 cfu/g</td>

 Mold
 < 5,000 cfu/g</td>

 Coliforms
 < 100 cfu/g</td>

Coliforms < 100 cfu/g

E. coli< 10 (Negative) cfu/gStaphylococcus aureus< 10 (Negative) cfu/g

Listeria monocytogenes Negative/ 25 g Salmonella Negative/ 25 g

Country of Origin Mexico

Storage 0° Fahrenheit (-18°C) or below

Shelf Life Two years when product has been handled properly and stored at recommended temperature.

Primary: food grade blue liner, which is fully overlapped.

Packaging Secondary: corrugated box with 42 ECT and closed with tape.

Day code, manufacturer's name and address, product description, net weight, country of origin shall be

affixed to the container.

Palletization 10 ti x 9 hi = 90 cases per pallet

PHONE: 210-277- 7930 Fax: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

Serving Instructions Tariff Number Take out only the amount needed. Thaw for 15 -20 min in refrigerator. For smoothies, product can be used thawed or frozen. Product shall be consumed within 24 hours after thawing.

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GTIN 857564001314

Case Description	Pack Size	Gross Weight	Net Weight	Case Dimensions L x W x H	Cube, (ft³)	Shelf Life	Ti	Hi	cs
Strawberries IQF Whole & Broken	20 lb 9 kg	21.5 lb 9.75 ka	20 lb 9 kg	15 ½" x 11 ¾" x 7 ½"	0.79	2 yr	10	9	90

Nutrition Fac	ets						
65 servings per container							
Serving size	140g						
Amount per serving							
Calories	45						
% Daily Value*							
Total Fat 0g	0%						
Saturated Fat 0g	0%						
Trans Fat 0g							
Cholesterol 0mg	0%						
Sodium 0mg	0%						
Total Carbohydrate 11g	4%						
Dietary Fiber 3g	12%						
Total Sugars 7g							
Includes 0g Added Sugars	0%						
Protein less than 1g							
Vitamin D 0mcg	0%						
Calcium 20mg	2%						
Iron 0.6mg	2%						
Potassium 215mg	6%						
* The % Daily Value (DV) tells you how munutrient in a serving of food contributes to diet. 2,000 calories a day is used for general nutrition advice.	a daily						



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