



RAW MATERIAL SPECIFICATION

Giardiniera

Issued: 8/23/2016

Kosher Status: Pareve

Version: 5

I. PRODUCT DESCRIPTION:

Giardiniera is a combination of assorted pickled vegetables in brine

Ingredients: Cauliflower, carrots, peppers, celery, water, salt, acetic acid, calcium chloride, sodium benzoate (as preservative), sodium metabisulfite (to retain color).

II. GENERAL REQUIREMENTS:

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This product is manufactured using a HACCP plan.

III. PHYSICAL REQUIREMENTS:

| | | <u>Method Used</u> |
|-------------|-----------------------------|--------------------|
| Appearance: | Whole and sliced vegetables | ALM S-2 |
| Texture: | Firm and Crisp | ALM S-2 |

IV. CHEMICAL REQUIREMENTS:

| | | |
|-------|----------|-----------|
| Salt: | 1.5-3.5% | SOP QC-05 |
| pH: | 3.0-4.0 | SOP QC-03 |

V. MICROBIOLOGICAL REQUIREMENTS:

| | | |
|-----------------------|---------------|-----------------|
| Standard Plate Count: | <10,000/g | FDA B.A.M./AOAC |
| Yeast: | <500/g | FDA B.A.M./AOAC |
| Mold: | <500/g | FDA B.A.M./AOAC |
| Coliforms: | <10/g | FDA B.A.M./AOAC |
| E. coli: | <10/g | FDA B.A.M./AOAC |
| Salmonella: | Negative/375g | FDA B.A.M./AOAC |

VI. RECOMMENDED STORAGE CONDITIONS:

Product should be kept in cool, dry conditions.
Shelf Life: 36 months

VII. PACKAGING INFORMATION:

Plastic barrels. All labeling complies with New York State and U.S. FDA labeling regulations.

VIII. FOOD ALLERGENS AND SENSITIVE MATERIALS:

May contain: FD&C Yellow #5, Sulfites

IX. NUTRITIONAL INFORMATION PER 100 GRAM:

To be furnished upon request

CONFIDENTIAL AND PROPRIETARY INFORMATION