



3/4 INCH DICED IQF SWEET POTATOES

FINISHED PRODUCT SPECIFICATION

Overview

- Product is prepared using sound, washed and sorted sweet potatoes that have, peeled, trimmed, diced, blanched, washed, inspected and individually quick frozen.
- Flavor and odor should be characteristic of sweet potatoes without any unusual or objectionable odors or flavors.
- Frozen packed diced pieces are free flowing



Ingredient listing: Sweet Potatoes (no ingredients added)

Physical Properties (based on USDA Grading Standards)

Color:

- Reasonably bright, characteristic yellow-orange color
- Reasonable color variation within the sample, no mixing with yellow varieties

Size:

- May vary moderately in size due to variations in source potato size and shape
- Overall appearance is not materially affected by units of abnormal size and shape.
- No more than 10% by weight of small pieces (weighing less than 1/10 ounce)

Defects:

- Practically free of particles of peel, rootlets, fibrous ends and corky areas
- Over all appearance and edibility is not affected by the presence of defects
- No more than 10% by weight of units with defects.

Chemical Properties

- Brix (Refractometer) >10%
- pH (Meter) 5.5 – 6.5
- Allergens:* does not contain any allergens as defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) because the facility does not manufacture any allergens or use processing aids containing allergens.
- Pesticides:* Sweet potatoes packaged comply with US regulations regarding pesticide usage and tolerance levels. US Formulas (pesticide residue compliance)

Microbiological Safety

- Standard Plate Count: <5000 cfu/g
- Coliforms: <100 cfu/g
- Yeast and Mold: <1000 cfu/g
- E-Coli: <10 cfu/g
- Salmonella: negative/25 grams
- Listeria Monocytogenes: negative/25 grams
- Staphylococcus: <10 cfu/g



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Packaging and Labeling

- a. Product is packed in 30 pound cartons with poly liners. Other packs are available upon request.
- b. 60 cases per pallet. Each pallet containing 6 tiers of 10 cases per tier.
- c. Cartons are labeled with the product name, production date code, net weight and Cardinal Foods name
- d. Kosher Pareve by Chabad Center of Raleigh

Storage and Handling

- a. Required Storage and Transport: Less than 10°F
- b. Shelf life (Best if used by date): 24 months

Country of Origin: USA

GMO: Product is GMO free

Nutrition Information (per 100 grams, from USDA database for standard reference)

Nutrient	Value	Units	Nutrient	Value	Units
Calories	96	kcal	Vitamin B6	0.177	mg
Protein	1.71	g	Vitamin C	13.3	mg
Carbohydrates	22.22	g	Vitamin E	0.48	mg
Sugars Total	8.45	g	Folate	21	µg
Dietary Fiber	1.7	g	Vitamin D	0	IU
Fat	0.18	g	Vitamin B12	0	µg
Fatty Acids unsaturated	0.007	g	Calcium	37	mg
Fatty Acid saturated	0.039	g	Iron	0.53	mg
Fatty Acid polyunsaturated	0	g	Magnesium	22	mg
Fatty Acid trans	0	g	Phosphorus	45	mg
Cholesterol	0	mg	Potassium	365	mg
Vitamin A	10367	IU	Sodium	6	mg
Thiamin B1	0.067	mg	Zinc	0.31	mg
Riboflavin B2	0.051	mg	Water/Moisture	74.89	g
Niacin	0.597	mg	Caffeine	0	mg