



WHOLE SWEET POTATOES INGREDIENT SPECIFICATION

Fresh, whole sweet potatoes that are reasonably free from soft rot, cork, stringiness and injuries caused by freeze, insects and mechanical handling.

Variety:

- Preferred: Covington
- If other variety, Supplier must specify the variety

Color:

- Color: characteristic orange flesh
- Cream colored flesh is unacceptable

Appearance:

- Firm- not soft or shriveled
- Shape - root is not badly curved or crooked
- Damage - <10% by weight that affects ordinary preparation.

Size:

- Large or Jumbo preferred (3" and up minimum)
- Diameter is measured at right angle to the longitudinal axis
- Cardinal will specify if other size requirements when ordering

Post-Harvest Handling:

- After harvest the potatoes are cured at 90°F, 90% humidity for 13 days to develop the sugar

Potatoes are washed

Pesticides

- a. Growers are GAP certified
- b. Potatoes supplied comply with US regulations regarding pesticide usage and tolerance levels.

Packaging and Labeling

- a. Potatoes are packed in wooden or corrugate bins provided by the supplier or 1000 lb. plastic totes provided by Cardinal Foods.
- b. Totes are labeled with suppliers' lot number

Storage and Handling

- a. Storage: < 55°F at 80% humidity
- b. Shelf life: six months

Country of Origin: USA