



School Year 2016-2017
 Nutritional Information for Peterson Farms Fresh



Product Code Number	Product Description	Case Weight (lbs)	Serving Size (oz)	Portions per Serving	Svgs per Case	Calories	Calories From Fat	% Cal From Fat	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (% DV)	Vitamin C (% DV)	Calcium (% DV)	Iron (%DV)	CN Number (if applicable)	Meat/M A Credit	Fruit/ Veg Credit	Bread Svgs Credit
203106	50/2oz Slice Apple 50/1.12 WOW Butter	12.5	2oz		50	230	135	59%	15g	3g			100	15g	3g	10g	7g		35%	2%			1	1/2 cup	
230120	100/3oz Fresh Sliced Apple Packages	18.75	3oz		100	45							5mg	11g	1g	8			50%	4				3/4 cup	
203026	10# Bulk Sliced Apples	10	2oz		80	30								7g	1g	6g			35%	2%				1/2 cup	
203102	100/2oz Sliced Apples	12.5	2oz		100	30								7g	1g	6g			35%	2%				1/2 Cup	
203108	75/4oz Sliced Apples	18.75	4oz		75	60							5mg	15g	2g	11g		2%	70%	4%				1 cup	

For additional product information visit http://dese.mo.gov/divadm/food/Nutritional_Facts_Index.html
 Peterson Farms



**Item Description: 16.0 oz. Red Apple Slices – Peel On – Fresh
(10 Ct)**

UPC#: 8 82266 10050 8

Description:

Apple slices shall be prepared from 100% sound and properly ripened alar-free apples. The fresh apple shall be USDA Grade A as defined by the U.S. Standards of Fresh Apples. The fruit shall be free of rot, stems, leaves, and other foreign material. Fruit shall be thoroughly washed prior to processing. The apples are then cored, trimmed, and vertically sliced to achieve a desired heel width of 3/8" – 3/4". The apple slices are then treated with antioxidant, properly drained and air dried prior polybagging. The apples are thoroughly inspected throughout the production process to remove defective pieces. The fruit shall be rapidly handled prior to cooling and storage in a refrigerated area and maintained at 33° to 40°F.

Regulatory Requirements:

All processing shall be performed in a sanitary manner with all Current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

General Requirements:

The product must be free from all contamination, including extraneous material, infestation, and foreign objects, flavors or odors.

Approved Varieties:

Empire, Ida Red, Jonathan, Rome, Jonagold, Gala, Pink Lady, Courtland, York, Golden Delicious or other varieties as approved by Peterson Farms

Physical Requirements:

Sample size equals 16 ounces or 1 packages every 30 minutes.

- 1) Tolerance for defects: 10% by weight

Minor Damage/Defects:

Fines (1/4" aggregate score able)
Broken (slices less than 1/2")
Bruise (1/2" aggregate diameter or 1/4" deep)
Seed / Stems / Blossom (any amount is scoreable)
Carpel (greater than 1/4" in diameter)
Translucency (greater than 1/2" aggregate circle)

- 2) Carpel: <3/4" aggregate scoreable 1/4" or larger
- 3) Heel Size: Target 3/8 – 3/4" +/- 1/8" 20% tolerance outside range

- 4) Color: Skin color to be "typical" of the utilized variety
- 5) Character: Pressure Test (Whole Apples) 12-16 psi (average)
- 6) Brix: Average 12%, Acceptable range 10 – 18%

Microbiological Requirements:

Day of production Requirements:

Total Plate Count:	<30,000 cfu/g
Yeast:	< 10,000 cfu/g
Mold:	< 10,000 cfu/g

Microbiological analyses listed are conducted in accordance with the latest edition of the Bacteriological Analytical Manual (BAM) of the Federal Food and Drug Administration unless otherwise indicated.

Allergens:

No allergens present at the processing facility. Our apple slices **do not contain** any of the following list of **Known Allergens**:

Peanut or its derivatives , e.g., Peanut- pieces, protein, oil, butter, flour, and Marcelona nuts, etc.
Tree Nuts (almonds, Brazil Nuts, cashews, hazelnuts, macademia nuts, pecans, pine nuts, pistachios, walnuts, etc.
Sesame or its derivatives , e.g., paste and oil etc.
Soy or its derivatives , e.g., lecithin, oil, tofu, and protein isolates etc.
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.
Fish or its derivatives , e.g., fish protein and extracts
Shellfish (including crab, crayfish, lobster, and shrimp, etc.) and Mollusks
Milk or its derivatives , e.g. milk, casein, etc.
Wheat, Corn or its derivatives , e.g., flour, starches, and bran etc.
Legumes
Sulphites
Mustard (seed or oil)

Product of Origin:

USA

Packaging Requirements:

The product shall be packed in 16.0 ounce modified atmosphere packaging (MAP) or microperfor packaging. No staples, plastic ties or wire closures are allowed.

Individual 16.0-ounce packages shall then be packed into a corrugated master container with 20 – 16.0 ounce packages for a total weight of 20.0 pounds net.

Individual bags will be labeled with the use thru date as well as the machine and hour codes and internal lot coding information (if applicable).



Exterior packaging will be labeled in accordance with all Federal labeling requirements.

Shipping Requirements:

The product shall ship with the product being maintained at 33°F to 40°F.

The product shall be shipped in trailers designated for and dedicated to the shipment of packaged food products. Product is to be shipped in transportation equipment fully insulated and equipped with mechanical refrigeration. The transportation vehicles shall be clean and free from evidence of vermin, infestation, debris, filth, visible mold, undesirable odors, and residues of toxic chemicals.

Storage and Shelf Life Requirements:

The product shall be stored at 33°F to 40°F.

The shelf life will be 14 DAYS PLUS DATE OF PRODUCTION unless otherwise agreed.

Label Declaration:

Fresh apples, Calcium Ascorbate (Calcium, Ascorbic Acid (Vitamin C))

Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color).

Nutritional Facts:

Nutrition Facts	
Serving Size 2 ounces (57g)	
Servings Per Container 8	
Amount Per Serving	
Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat	
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber <1g 4%	
Sugars 6g	
Protein	
Vitamin A 0%	• Vitamin C 35%
Calcium 2%	• Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet.

Processing Facility:

Peterson Farms FRESH, Inc.
3104 W. Baseline Road
Shelby, MI 49455
Tel. 231-861-7101



Item Description: 4.0 oz. Red Apple Slices – Peel On – Fresh
(75 Ct)

Peterson Farms Item # : 203108

UPC: 8 82266 10062 1

Description:

Apple slices shall be prepared from 100% sound and properly ripened alar-free apples. The fresh apple shall be USDA Grade A as defined by the U.S. Standards of Fresh Apples. The fruit shall be free of rot, stems, leaves, and other foreign material. Fruit shall be thoroughly washed prior to processing. The apples are then cored, trimmed, and vertically sliced to achieve a desired heel width of 3/8" – 3/4". The apple slices are then treated with antioxidant, properly drained and air dried prior polybagging. The apples are thoroughly inspected throughout the production process to remove defective pieces. The fruit shall be rapidly handled prior to cooling and storage in a refrigerated area and maintained at 33° to 40°F.

Regulatory Requirements:

All processing shall be performed in a sanitary manner with all Current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

General Requirements:

The product must be free from all contamination, including extraneous material, infestation, and foreign objects, flavors or odors.

Approved Varieties:

Empire, Ida Red, Jonathan, Rome, Jonagold, Gala, Pink Lady, Cameo, Courtland, York, Golden Delicious, Granny Smith preferred

Physical Requirements:

Sample size equals 16 ounces or 8 packages every 30 minutes.

1) Tolerance for defects: 10% by weight

Minor Damage/Defects:

- Fines (1/4" aggregate score able)
- Broken (slices less than 1/2")
- Bruise (1/2" aggregate diameter or 1/4" deep)
- Seed / Stems / Blossom (any amount is scoreable)
- Carpel (greater than 1/4" in diameter)
- Translucency (greater than 1/2" aggregate circle)

2) Carpel: <3/4" aggregate scoreable 1/4" or larger

3) Heel Size: Target 3/8 – 3/4" +/- 1/8" 20% tolerance outside range

- 4) Color: Skin color to be "typical" of the utilized variety
- 5) Character: Pressure Test (Whole Apples) 12-16 psi (average)
- 6) Brix: Average 12%, Acceptable range 10 – 18%

Microbiological Requirements:

Day of production Requirements:

Total Plate Count:	<30,000 cfu/g
Yeast:	< 10,000 cfu/g
Mold:	< 10,000 cfu/g

Microbiological analyses listed are conducted in accordance with the latest edition of the Bacteriological Analytical Manual (BAM) of the Federal Food and Drug Administration unless otherwise indicated.

Allergens:

No allergens present at the processing facility. Our apple slices **do not contain** any of the following list of **Known Allergens**:

Product of:

USA

Peanut or its derivatives , e.g., Peanut- pieces, protein, oil, butter, flour, and Marcelona nuts, etc.
Tree Nuts (almonds, Brazil Nuts, cashews, hazelnuts, macademia nuts, pecans, pine nuts, pistachios, walnuts, etc.
Sesame or its derivatives , e.g., paste and oil etc.
Soy or its derivatives , e.g., lecithin, oil, tofu, and protein isolates etc.
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.
Fish or its derivatives , e.g., fish protein and extracts
Shellfish (including crab, crayfish, lobster, and shrimp, etc.) and Mollusks
Milk or its derivatives , e.g. milk, casein, etc.
Wheat, Corn or its derivatives , e.g., flour, starches, and bran etc.
Legumes
Sulphites
Mustard (seed or oil)

Packaging Requirements:

The product shall be packed in 4.0 ounce modified atmosphere packaging (MAP) or microperf packaging. No staples, plastic ties or wire closures are allowed.

Individual 4.0-ounce packages shall then be packed into a corrugated master container with 75 – 4.0 ounce packages for a total weight of 18.75 pounds net.

Individual bags will be labeled with the use thru date as well as the machine and hour codes and internal lot coding information (if applicable).

Exterior packaging will be labeled in accordance with all Federal labeling requirements.



Shipping Requirements:

The product shall ship with the product being maintained at 33°F to 40°F.

The product shall be shipped in trailers designated for and dedicated to the shipment of packaged food products. Product is to be shipped in transportation equipment fully insulated and equipped with mechanical refrigeration. The transportation vehicles shall be clean and free from evidence of vermin, infestation, debris, filth, visible mold, undesirable odors, and residues of toxic chemicals.

Storage and Shelf Life Requirements:

The product shall be stored at 33°F to 40°F.

The shelf life will be a minimum of 14 DAYS upon delivery.

Label Declaration:

Fresh apples, Calcium Ascorbate (Calcium, Ascorbic Acid (Vitamin C))

Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color).

Nutritional Facts:

Nutrition Facts	
Serving Size 4 ounces (113g)	
Servings Per Container 1	
Amount Per Serving	
Calories 60	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat	
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber 2g 8%	
Sugars 11g	
Protein	
Vitamin A 2%	Vitamin C 70%
Calcium 4%	Iron 0%
* Percent Daily Values are based on a 2,000 calorie diet.	

Processing Facility:

Peterson Farms FRESH, Inc.
3104 W. Baseline Road
Shelby, MI 49455
Tel. 231-861-7101



Item Description: 2.0 oz. Red Apple Slices – Peel On – Fresh
(100 Ct)

Item # :

Description:

Apple slices shall be prepared from 100% sound and properly ripened alar-free apples. The fresh apple shall be USDA Grade A as defined by the U.S. Standards of Fresh Apples. The fruit shall be free of rot, stems, leaves, and other foreign material. Fruit shall be thoroughly washed prior to processing. The apples are then cored, trimmed, and vertically sliced to achieve a desired heel width of 3/8" – 3/4". The apple slices are then treated with antioxidant, properly drained and air dried prior polybagging. The apples are thoroughly inspected throughout the production process to remove defective pieces. The fruit shall be rapidly handled prior to cooling and storage in a refrigerated area and maintained at 33° to 40°F.

Regulatory Requirements:

All processing shall be performed in a sanitary manner with all Current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

General Requirements:

The product must be free from all contamination, including extraneous material, infestation, and foreign objects, flavors or odors.

Approved Varieties:

Empire, Ida Red, Jonathan, Rome, Jonagold, Gala, Pink Lady, Cameo, Courtland, York, Golden Delicious, Granny Smith preferred

Physical Requirements:

Sample size equals 16 ounces or 8 packages every 30 minutes.

- 1) Tolerance for defects: 10% by weight

Minor Damage/Defects:

- Fines (1/4" aggregate score able)
- Broken (slices less than 1/2")
- Bruise (1/2" aggregate diameter or 1/4" deep)
- Seed / Stems / Blossom (any amount is scoreable)
- Carpel (greater than 1/4" in diameter)
- Translucency (greater than 1/2" aggregate circle)

- 2) Carpel: <3/4" aggregate scoreable 1/4" or larger
- 3) Heel Size: Target 3/8 – 3/4" +/- 1/8" 20% tolerance outside range

- 4) Color: Skin color to be "typical" of the utilized variety
- 5) Character: Pressure Test (Whole Apples) 12-16 psi (average)
- 6) Brix: Average 12%, Acceptable range 10 – 18%

Microbiological Requirements:

Day of production Requirements:

Total Plate Count:	<30,000 cfu/g
Yeast:	< 10,000 cfu/g
Mold:	< 10,000 cfu/g

Microbiological analyses listed are conducted in accordance with the latest edition of the Bacteriological Analytical Manual (BAM) of the Federal Food and Drug Administration unless otherwise indicated.

Allergens:

No allergens present at the processing facility. Our apple slices **do not contain** any of the following list of **Known Allergens**:

Peanut or its derivatives , e.g., Peanut- pieces, protein, oil, butter, flour, and Marcelona nuts, etc.
Tree Nuts (almonds, Brazil Nuts, cashews, hazelnuts, macademia nuts, pecans, pine nuts, pistachios, walnuts, etc.
Sesame or its derivatives , e.g., paste and oil etc.
Soy or its derivatives , e.g., lecithin, oil, tofu, and protein isolates etc.
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.
Fish or its derivatives , e.g., fish protein and extracts
Shellfish (including crab, crayfish, lobster, and shrimp, etc.) and Mollusks
Milk or its derivatives , e.g. milk, casein, etc.
Wheat, Corn or its derivatives , e.g., flour, starches, and bran etc.
Legumes
Sulphites
Mustard (seed or oil)

Product of Origin:

USA

Packaging Requirements:

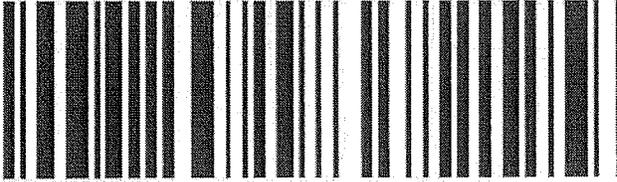
The product shall be packed in 2.0 ounce modified atmosphere packaging (MAP) or microperf packaging. No staples, plastic ties or wire closures are allowed.

Individual 2.0-ounce packages shall then be packed into a corrugated master container with 100 – 2.0 ounce packages for a total weight of 12.5 pounds net.

Individual bags will be labeled with the use thru date as well as the machine and hour codes and internal lot coding information (if applicable).



Exterior packaging will be labeled in accordance with all Federal labeling requirements.

NET WT. 12.5 LBS 100-2 oz bags	K	KEEP REFRIGERATED
APPLE SLICES		
Ingredients: Apples, Calcium Ascorbate (to Maintain Freshness and Color)		
3104 W Baseline Rd. Shelby MI 49455 U.S.A.		
USE THRU 3 NOV 11	PRODUCT OF: U.S.A.	
		
111		

Shipping Requirements:

The product shall ship with the product being maintained at 33°F to 40°F.

The product shall be shipped in trailers designated for and dedicated to the shipment of packaged food products. Product is to be shipped in transportation equipment fully insulated and equipped with mechanical refrigeration. The transportation vehicles shall be clean and free from evidence of vermin, infestation, debris, filth, visible mold, undesirable odors, and residues of toxic chemicals.

Storage and Shelf Life Requirements:

The product shall be stored at 33°F to 40°F.

The shelf life will be 14 DAYS PLUS DATE OF PRODUCTION unless otherwise agreed.

Label Declaration:

Fresh apples, Calcium Ascorbate (Calcium, Ascorbic Acid (Vitamin C))

Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color).

Nutritional Facts:

Nutrition Facts	
Serving Size 2 ounces (57g)	
Servings Per Container 1	
Amount Per Serving	
Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 1g	4%
Sugars 6g	
Protein 0g	
Vitamin A 0%	• Vitamin C 35%
Calcium 2%	• Iron 0%
* Percent Daily Values are based on a 2,000 calorie diet.	

Processing Facility:

Peterson Farms FRESH, Inc.
3104 W. Baseline Road
Shelby, MI 49455
Tel. 231-861-7101



Item Description: 3.0 oz. Red Apple Slices – Peel On – Fresh
(100 Ct)

Item # :

Description:

Apple slices shall be prepared from 100% sound and properly ripened alar-free apples. The fresh apple shall be USDA Grade A as defined by the U.S. Standards of Fresh Apples. The fruit shall be free of rot, stems, leaves, and other foreign material. Fruit shall be thoroughly washed prior to processing. The apples are then cored, trimmed, and vertically sliced to achieve a desired heel width of 3/8" – 3/4". The apple slices are then treated with antioxidant, properly drained and air dried prior polybagging. The apples are thoroughly inspected throughout the production process to remove defective pieces. The fruit shall be rapidly handled prior to cooling and storage in a refrigerated area and maintained at 33° to 40°F.

Regulatory Requirements:

All processing shall be performed in a sanitary manner with all Current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

General Requirements:

The product must be free from all contamination, including extraneous material, infestation, and foreign objects, flavors or odors.

Approved Varieties:

Empire, Ida Red, Jonathan, Rome, Jonagold, Gala, Pink Lady, Cameo, Courtland, York, Golden Delicious, Granny Smith preferred

Physical Requirements:

Sample size equals 16 ounces or 8 packages every 30 minutes.

1) Tolerance for defects: 10% by weight

Minor Damage/Defects:

- Fines (1/4" aggregate score able)
- Broken (slices less than 1/2")
- Bruise (1/2" aggregate diameter or 1/4" deep)
- Seed / Stems / Blossom (any amount is scoreable)
- Carpel (greater than 1/4" in diameter)
- Translucency (greater than 1/2" aggregate circle)

2) Carpel: <3/4" aggregate scoreable 1/4" or larger

3) Heel Size: Target 3/8 – 3/4" +/- 1/8" 20% tolerance outside range

- 4) Color: Skin color to be "typical" of the utilized variety
- 5) Character: Pressure Test (Whole Apples) 12-16 psi (average)
- 6) Brix: Average 12%, Acceptable range 10 – 18%

Microbiological Requirements:

Day of production Requirements:

Total Plate Count:	<30,000 cfu/g
Yeast:	< 10,000 cfu/g
Mold:	< 10,000 cfu/g

Microbiological analyses listed are conducted in accordance with the latest edition of the Bacteriological Analytical Manual (BAM) of the Federal Food and Drug Administration unless otherwise indicated.

Allergens:

No allergens present at the processing facility. Our apple slices **do not contain** any of the following list of **Known Allergens**:

Peanut or its derivatives , e.g., Peanut- pieces, protein, oil, butter, flour, and Marcelona nuts, etc.
Tree Nuts (almonds, Brazil Nuts, cashews, hazelnuts, macademia nuts, pecans, pine nuts, pistachios, walnuts, etc.
Sesame or its derivatives , e.g., paste and oil etc.
Soy or its derivatives , e.g., lecithin, oil, tofu, and protein isolates etc.
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.
Fish or its derivatives , e.g., fish protein and extracts
Shellfish (including crab, crayfish, lobster, and shrimp, etc.) and Mollusks
Milk or its derivatives , e.g. milk, casein, etc.
Wheat, Corn or its derivatives , e.g., flour, starches, and bran etc.
Legumes
Sulphites
Mustard (seed or oil)

Product of Origin:

USA

Packaging Requirements:

The product shall be packed in 2.0 ounce modified atmosphere packaging (MAP) or microperf packaging. No staples, plastic ties or wire closures are allowed.

Individual 2.0-ounce packages shall then be packed into a corrugated master container with 100 – 2.0 ounce packages for a total weight of 12.5 pounds net.

Individual bags will be labeled with the use thru date as well as the machine and hour codes and internal lot coding information (if applicable).



Exterior packaging will be labeled in accordance with all Federal labeling requirements.

Shipping Requirements:

The product shall ship with the product being maintained at 33°F to 40°F.

The product shall be shipped in trailers designated for and dedicated to the shipment of packaged food products. Product is to be shipped in transportation equipment fully insulated and equipped with mechanical refrigeration. The transportation vehicles shall be clean and free from evidence of vermin, infestation, debris, filth, visible mold, undesirable odors, and residues of toxic chemicals.

Storage and Shelf Life Requirements:

The product shall be stored at 33°F to 40°F.

The shelf life will be 14 DAYS PLUS DATE OF PRODUCTION unless otherwise agreed.

Label Declaration:

Fresh apples, Calcium Ascorbate (Calcium, Ascorbic Acid (Vitamin C))

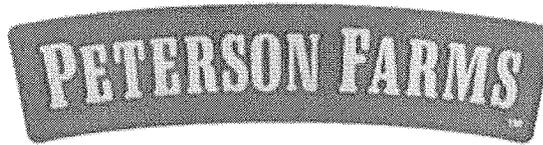
Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color).

Nutritional Facts:

Nutrition Facts	
Serving Size 2 ounces (57g)	
Servings Per Container 1	
Amount Per Serving	
Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 1g	4%
Sugars 6g	
Protein 0g	
Vitamin A 0%	• Vitamin C 35%
Calcium 2%	• Iron 0%
* Percent Daily Values are based on a 2,000 calorie diet.	

Processing Facility:

Peterson Farms FRESH, Inc.
3104 W. Baseline Road
Shelby, MI 49455
Tel. 231-861-7101



Item Description: 2.0 oz. Red Apple Slices – Peel On – Fresh
(50 Ct) including 50 count pack of 1.12 oz.
WowButter Portions

Item # : 203106

Description:

Apple slices shall be prepared from 100% sound and properly ripened alar-free apples. The fresh apple shall be USDA Grade A as defined by the U.S. Standards of Fresh Apples. The fruit shall be free of rot, stems, leaves, and other foreign material. Fruit shall be thoroughly washed prior to processing. The apples are then cored, trimmed, and vertically sliced to achieve a desired heel width of 3/8" – 3/4". The apple slices are then treated with antioxidant, properly drained and air dried prior polybagging. The apples are thoroughly inspected throughout the production process to remove defective pieces. The fruit shall be rapidly handled prior to cooling and storage in a refrigerated area and maintained at 33° to 40°F.

Regulatory Requirements:

All processing shall be performed in a sanitary manner with all Current Good Manufacturing Practice Regulations issued by the Federal Food and Drug Administration. All shipments must conform in every respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and regulations thereof.

General Requirements:

The product must be free from all contamination, including extraneous material, infestation, and foreign objects, flavors or odors.

Approved Varieties:

Empire, Ida Red, Jonathan, Rome, Jonagold, Gala, Pink Lady, Cameo, Courtland, York, Golden Delicious, Fuji, Pineda, Braeburn preferred

Physical Requirements:

Sample size equals 16 ounces or 8 packages every 30 minutes.

1) Tolerance for defects: 10% by weight

Minor Damage/Defects:

- Fines (1/4" aggregate score able)
- Broken (slices less than 1/2")
- Bruise (1/2" aggregate diameter or 1/4" deep)
- Seed / Stems / Blossom (any amount is scoreable)
- Translucency (greater than 1/2" aggregate circle)

2) Carpel: <3/4" aggregate scoreable 1/4" or larger

3) Heel Size: Target 3/8 – 3/4" +/- 1/8" 20% tolerance outside range

- 4) Color: Skin color to be "typical" of the utilized variety
- 5) Character: Pressure Test (Whole Apples) 12-16 psi (average)
- 6) Brix: Average 12%, Acceptable range 8% – 18%

Microbiological Requirements:

Day of production Requirements:

Total Plate Count:	<30,000 cfu/g
Yeast:	< 10,000 cfu/g
Mold:	< 10,000 cfu/g

Microbiological analyses listed are conducted in accordance with the latest edition of the Bacteriological Analytical Manual (BAM) of the Federal Food and Drug Administration unless otherwise indicated.

Apple Allergens:

No allergens present in the raw processing rooms. Our apple slices **do not contain** any of the

Peanut or its derivatives , e.g., Peanut- pieces, protein, oil, butter, flour, and Marcelona nuts, etc.
Tree Nuts (almonds, Brazil Nuts, cashews, hazelnuts, macademia nuts, pecans, pine nuts, pistachios, walnuts, etc.
Sesame or its derivatives , e.g. Paste and oil etc.
Soy or its derivatives , e.g., lecithin, oil, tofu, and protein isolates etc.
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.
Fish or its derivatives , e.g., fish protein and extracts
Shellfish (including crab, crayfish, lobster, and shrimp, etc.) and Mollusks
Milk or its derivatives , e.g. milk, casein, etc.
Wheat, Corn or its derivatives , e.g., flour, starches, and bran etc.
Legumes
Sulphites
Mustard (seed or oil)

following list of **Known Allergens**:

Product Allergens:

WowButter Allergens: Contains Soy and Soy oil. This product is sealed in 1.12oz. portion cups and then further sealed (strength wrapped) in a 50 count case. This case is added to the Peterson Farms Fresh Inc. ready bagged apple product during the case packing process, where sealed bags of apples are counted into a case that contains the WowButter case of portions.

Product of Origin:

USA – Apples
Canada – WowButter

Packaging Requirements:

The product shall be packed in 2.0 ounce modified atmosphere packaging (MAP) or microperforated packaging. No staples, plastic ties or wire closures are allowed.

A case of WowButter 50 count portions will be placed into the bottom of the Peterson Farms Fresh Inc. corrugated master container.

Individual 2.0-ounce packages shall then be added into the corrugated master container with a total apple weight of 6.25 pounds net.

Individual bags will be labeled with the use thru date as well as the machine and hour codes and internal lot coding information (if applicable).



Exterior packaging will be labeled in accordance with all Federal labeling requirements.

Shipping Requirements:

The product shall ship with the product being maintained at 33°F to 40°F.

The product shall be shipped in trailers designated for and dedicated to the shipment of packaged food products. Product is to be shipped in transportation equipment fully insulated and equipped with mechanical refrigeration. The transportation vehicles shall be clean and free from evidence of vermin, infestation, debris, filth, visible mold, undesirable odors, and residues of toxic chemicals.

Storage and Shelf Life Requirements:

The product shall be stored at 33°F to 40°F.

The shelf life will be 14 days minimum upon delivery to the customer.

Label Declaration / Ingredients:

Apple Slices - Apples, Calcium Ascorbate (to maintain Freshness and Color)
Wow Butter – Toasted Soy, Soy oil, Granulated Cane Sugar, Monoglyceride (Prevents Oil Separation), Sea Salt.

Nutritional Facts:

Apple Nutritional Facts:

Nutrition Facts	
Serving Size 2 ounces (57g)	
Servings Per Container 1	
Amount Per Serving	
Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 1g	4%
Sugars 6g	
Protein 0g	
Vitamin A 0%	• Vitamin C 35%
Calcium 2%	• Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet.

WowButter Nutritional Facts:

Nutrition Facts Valeur Nutritive	
Per 32 g / par 32 g	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 200	
Fat / Lipides 15 g	23%
Saturated / saturés 3.0 g + Trans / trans 0g	15%
Cholesterol / Cholestérol 0 mg	0%
Sodium / Sodium 100 mg	4%
Carbohydrate / Glucides 8 g	3%
Fibre / Fibres 2 g	8%
Sugars / Sucres 4 g	
Protein / Protéines 7 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	6%

Processing Facility:

Peterson Farms FRESH, Inc.
3104 W. Baseline Road
Shelby, MI 49455
Tel. 231-861-7101