

 HILL DE BAJA CALIFORNIA	 Finished Product Specification				
Product	Organic IQF Strawberry Medium			Label: HILL RANCH	
Specification #	55002				
Revision #	11				
Valid From	May 20, 2012	Last Revision Date:		Jan, 2021	
Approved by	Próspero García				
Country of Origin/ Variety	México				
Acceptable varieties	Frontera, Ventana, Camarosa, San Andrea, Albion and others				
	COA	Organic	Kosher	Pesticide Residue	Microbiology
Certificates Available	X	X	X	X	X
Sensory Attributes					
Attributes	Requirement				
Appearance	Whole strawberry				
Taste	Characteristic of fresh ripe strawberries				
Texture	Firm				
Aroma	Typical of fresh ripe strawberries, free from any objectionable odors.				
Color	In Accordance with USDA Grade A				
Physical					
Size	Min.	Target	Max	UOM	Comments
Whole Strawberry Medium	0.75 (19.0)		1.5 (38.1)	Inches (mm)	
Defects	Requirements				
	In Accordance with USDA Grade A				
Character	Requirements				
	In Accordance with USDA Grade A				
Chemical					
Attributes	Min	Target	Max	UOM	Comments
pH	3.00		3.80	H+ ion	
Brix	6.00		11.50	Degree	
Microbiology					
Attributes	Min	Target	Max	UOM	Comments
Aerobic mesophiles			<100,000	UFC/g	AOAC 991.14
Yeast			<7,500	UFC/g	AOAC 2014.05
Mold			<7,500	UFC/g	AOAC 2014.05
Coliform total			< 100	UFC/g	AOAC 991.14
Staphylococcus aureus			<10	UFC/g	NOM-210-SSA1-2014
Escherichia coli			<10	UFC/g	AOAC 991.14
E. coli 0157-H7		Neg		375 g	AOAC 2000.14
Listeria Monocytogenes		Neg		375 g	AOAC-R1 O. METHOD 960701
Salmonella		Neg		375 g	AOAC 960801
Attributes	Min	Target	Max	UOM	Comments

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Shipping and Storage					
Attributes	Min	Target	Max	UOM	Comments
Temperature		-18	-15	° C	
Allergens and Sensitivities Disclosure					
Allergen/ Sensitivities	Present	Cross Contact	Sub-ingredient		
SOY	No	No	No		
MILK	No	No	No		
FISH	No	No	No		
WHEAT	No	No	No		
EGG	No	No	No		
NUT/TREE NUT	No	No	No		
CRUSTACEAN SHELLFISH	No	No	No		
PEANUT	No	No	No		
MOLLUSK	No	No	No		
SESAME	No	No	No		
MUSTARD	No	No	No		
YELLOW# 5	No	No	No		
YELLOW# 6	No	No	No		
CARMINE/COCHINEAL	No	No	No		
GLUTEN NON-WHEAT: RYE, BARLEY AND OATS	No	No	No		
SULFITE	No	No	No		
ASPARTAME	No	No	No		
MSG	No	No	No		
LUPIN	No	No	No		
CELERY	No	No	No		

	 Finished Product Specification				
Lot Code					
Attributes	Requirement				
Format	YJJJLLSSP-TC#				
Lot Code Decipher 009802321A-OR01	NEW FORMAT	CHARACTER	IDENTIFIES	EXAMPLE	
	Y	0	Year of Manufacture	2020	
	JJJ	98	Julian Day of Manufacture	APRIL 7	
	LLL	123	Line Designation 1,2,3	0,2,3	
	T	2	Octofrast Tunnel 1 IQF Tunnel 2 Direct packaging 3	2	
	S	1	Shift	1	
	P	A	Production period O Reprocessing.	A R	
	TC	OR/CO	Conventional or Organic	OR	
	#	01	Ranch from the	01	
Ingredients	Strawberries				
Nutritional Information in according with USDA (National Nutrient Database)	Portion 100 g		% Daily Value/2000 cal diet		
	Calories	35	Kcal		
Fat	0	g			
Cholesterol	0	mg			
Sodium	2	mg			
Total Carbohydrate	9.13	g			
Dietary Fiber	2.1	g			
Sugar	4.56	g			
Protein	0.43	g			
Vitamin C	41.2	mg			
Calcium	16	mg			
Iron	0.75	mg			
Packaging					
30 lbs.					
Primary Package (brown box with poly liner bag)					
Attributes	Min	Target	Max	UOM	Comments
Length		15.5		inches	
Height		9.5		inches	
Width		11.5		inches	
Units per case	1				

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Net Weight Contents					
Attributes	Min	Target	Max	UOM	Comments
Individual Retail Unit	29.8	30	30.2	pounds	
Pallet configuration					
Attributes	Requirement				
Number of cases per pallet	60				
Manufacturing Instructions					
Receiving	Procedure				
Bill of lading	Review lot code, product description, quantity, verify authorized supplier				
Container Inspection	Check cleanliness interior and exterior for any pest infestation				
Storage temperature	Verify receiving product temperature				
Unloading	Unload pallets fruit container in appropriate area for QA inspection				
QA Inspection	Conduct a visual inspection of fruit quality and collects reference sample for micro and pesticide records according to a program.				
Storage	Acceptable materials will be stored in appropriate location until it can be used. Unacceptable materials will be stored in hold in the freezer until it can be safely returned to supplier.				
Processing	Procedure				
Pull material from storage	Warehouse operator pull material via FIFO and stage on line				
Bin dumper	Dump product on the line production				
Washer with chlorinated water	Product is wash with chlorinated water (50-100 ppm free chlorine)				
Sort-Culling	The operator removes foreign material, rot, spoiled, damaged, uneven color, clumped, and product out specification				
Hydrochiller	Pre-cooling product (-5° C max.) with chlorinated water (0.5 - 1.5 ppm free chlorine)				
IQF Tunnel	Product passes through the IQF tunnel				
Size Grading	Separate different size to process.				
Filling cases	Line operator fills the containers following the GMP’s policy				
Weight scale	Line operator set up weight scale to dispense desired weight and check the weight of the pack container at the beginning of the production shift and then every hour thereafter.				
Pack	Line operator verifies containers are sealed properly and label is placed.				
Metal detector check	QA technicians verifies metal detector using three standards (non ferrous, Ferrous, stainless) at the beginning of the production shift and then every hour thereafter.				
Quality inspection	QA Technician is responsible for the following: verifying fruit grade and temperature, proper lot code, confirming containers are sealed properly, correct label information, collect and retain microbial samples				
Palletize case	Apply pallet tag, palletizing operator stack cases and pallet according to case configuration requirements, wrap pallet with plastic film				
Freezer storage	Store pallets in freezer until it's ready to ship				
Microbial analysis	Microbial samples are send to a laboratory for Microbiological analysis				
Positive release	Release lot if lot is acceptable; if lot is not acceptable place lot on HOLD and retest				
Ship to costumer	Schedule load to ship to customer				

NOTE: ANY CHANGES REQUIRED BY THE CLIENT OR VENDOR IS SUBJECT TO THE APPROVAL OF THE COMPANY