

Specification
3402-03

DATASHEET

Jasper Wyman & Son

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Manuf. ID:
28262

Product of As Marked

Base GTIN- 0007990000303x Case GTIN- 20079900003033

DESCRIPTION

Wyman's IQF Cherry Blend 6/2 Lb SUP RSC

This product contains no known allergens. Product does not contain GMO ingredients.

Premium blend of dark sweet and red tart cherries. Although the cherries have been pitted, an occasional pit is possible.

SPECIFICATIONS

Ingredient composition	Dark sweet cherries, red tart cherries
Grade	Cherries meet respective grade A specifications for frozen product
Fruit Brix	All fruit are fully ripened and meet USDA minimum Brix standards
Metal detection	All pouches are checked with metal detection capable of detecting 3.0 mm diameter ferrous, non-ferrous and stainless pieces
Food safety	Cherries have been de-pitted, washed, sanitized before freezing

Microbiological Specification

Packaging Information

Total coliforms: Maximum 100 cfu/g
E. Coli: Less than 10 cfu/g
Salmonella: Not detected in 25g
L. monocytogenes: Not detected in 25g

Case (inches): L W H
Cube: ft3 / m3 TI/HL= 10/7 70 /pallet
Net wt.: 12 lb / 5.4 kg

Storage Information

Store frozen below 0 degrees F (-18 degrees C)

Ingredient Labeling

Dark sweet cherries, Red tart cherries

Case Code

Coding Information

Pouch code

Line 1: [BEST BY][Best By Date 2 years
MMDDYY][PackerID XX] [Period ID]
Line 2: [Product of][Countries of Origin]
EXAMPLE: BEST BY 041321 EMA
PRODUCT OF CHILE, USA

Line 1: [BEST BY][Best By Date 2 years
MMDDYY][PackerID XX] [Period ID] [Time hh:mm]
Line 2: [Product of][Countries of Origin]
EXAMPLE: BEST BY 041321 EMA 13:05
PRODUCT OF CHILE, USA

Wyman's sources premium frozen fruit from premium packers and guarantees the quality of these products and that they meet all applicable US and Canadian regulations for cleanliness and purity. Product is in complete compliance with the US Federal Food and Cosmetic Act of 1938 as amended.

Wyman's processing facilities are regularly audited by reputable third-party auditing firms and all processing is done in an allergen-free environment under a strict HACCP food safety program. These products are GMO-free.