



Firestone Pacific Foods

www.firestonepacificfoods.com

Tel 360-695-9484

IQF Whole Dark Sweet Cherries

Product Description: Frozen within hours of harvest. Does not contain any artificial ingredients or fillers, only the highest quality Pacific Northwest fruits are selected for process. Produced using minimal pesticides and MRL approved for export around the globe.

Characteristics

Variety Pacific Northwest Varieties

USDA Grade USDA Grade A

Size Cherries less than 17mm shall not exceed 1% maximum

Brix minimum 16

Color Uniform color internally and externally, shall not exceed 10% deviation by count.

Defects Practically free of defects, harmless extraneous vegetative material (leaves, stems) with no more than 1 unit in any single grade sample. Whole pits and pit pieces: 2 pits per 800 oz. maximum, 7% by count damaged or seriously damaged.

Foreign Material The product shall be free from any objectionable matter to the extent possible under Good Manufacturing Practices.

Character Uniform in texture, ripeness, and tenders no more than 10% by count.

Microbiological

Aerobic Plate Count CFU/g <50,000

Yeast / Mold CFU/g <10,000

Mold CFU/g <10,000

E. Coli / Coliform CFU/g <100/10

Packaging & Storing

- Packaging options: bulk box, pouch bag, stand-up pouch
- Size range: 30 lb, 4 lb, 24 oz, 1 kg, 1 lb, 300 g
- Additional sizes, styles, and private labeling available upon request
- Each case is labeled with lot number, item name, net weight
- 70 cases per pallet
- **Shelf Life:** at least 24 months from packaging date. Store at less than 0°F. Ship via refrigerated transportation.

**Firestone Pacific Foods
Plant Certifications**

