



PRODUCT SPECIFICATION

Last Revised Date:
3/19/2024

#10 Whole Beets (120 count)

MFR. #:	F12274 (Active) UPC: 00041188048231 GTIN: 00041188122740														
PRODUCT DESCRIPTION:	Whole Beets, supplied by Furmano Foods, shall conform to U.S. Grade A standards using the USDA standards for canned beets, effective February 4, 1955. Product of US.														
INGREDIENT STATEMENT:	Beets, Water, Salt														
KOSHER APPROVAL:	Kashruth Division of the Orthodox Union														
ALLERGENS:	This product does not contain allergens from the nine major foods or food groups (Wheat, Soybean, Peanut, Milk, Tree Nuts, Sesame, Crustaceans, Fish, and Eggs).														
GLUTEN:	Gluten Free														
QUALITY CHARACTERISTICS:	<table><tr><td>Defects:</td><td>The beets shall be practically free from defects, meaning no more than 15%, by weight, of the beets are blemished or damaged by mechanical injury.</td></tr><tr><td>Size Uniformity:</td><td>The beets shall be practically uniform in size and shape.</td></tr><tr><td>Texture:</td><td>The beets shall possess a tender texture, shall not be fibrous and shall possess a uniform character.</td></tr><tr><td>Color:</td><td>The beets shall possess a good color that is uniform and typical of canned beets.</td></tr><tr><td>Flavor:</td><td>The beets shall possess a good, normal flavor and aroma and be free from objectionable flavors and odors of any kind.</td></tr><tr><td>Drained Weight:</td><td>67 oz. minimum</td></tr><tr><td>Net Weight:</td><td>105 oz. (2.98 kg)</td></tr></table>	Defects:	The beets shall be practically free from defects, meaning no more than 15%, by weight, of the beets are blemished or damaged by mechanical injury.	Size Uniformity:	The beets shall be practically uniform in size and shape.	Texture:	The beets shall possess a tender texture, shall not be fibrous and shall possess a uniform character.	Color:	The beets shall possess a good color that is uniform and typical of canned beets.	Flavor:	The beets shall possess a good, normal flavor and aroma and be free from objectionable flavors and odors of any kind.	Drained Weight:	67 oz. minimum	Net Weight:	105 oz. (2.98 kg)
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MICROBIOLOGY:	All products are thermally treated and considered commercially sterile.														
CONTAINER:	Conventional Food Grade Steel Can														
RECOMMENDED STORAGE:	Cool, dry storage at 65°F or below 50% relative humidity, maintained at 40°F - 85°F														
PACKAGING CODE:	<table><tr><td>Top Line (8 Characters)</td></tr><tr><td>MT = Canning Plant (Manitowoc, WI)</td></tr><tr><td>C = Canning Line (Alpha Character)</td></tr><tr><td>A = Period of the Day (A-Z)</td></tr><tr><td>8 = Month of the Year (1-9; A, B, C)</td></tr><tr><td>25 = Day of the Month (2 Digits)</td></tr><tr><td>0 = Year (9 = 2009, 0 = 2010, 1 = 2011, etc.)</td></tr><tr><td>Five Digit 24 Hour Time (Top Line)</td></tr><tr><td>Bottom Line (6 or 7 Characters)</td></tr><tr><td>007 = Vegetable Code (Corn)</td></tr><tr><td>002 = Style of Vegetable (Whole Kernel)</td></tr><tr><td>N = Vegetable Variety or Kosher Character (used as needed)</td></tr></table>	Top Line (8 Characters)	MT = Canning Plant (Manitowoc, WI)	C = Canning Line (Alpha Character)	A = Period of the Day (A-Z)	8 = Month of the Year (1-9; A, B, C)	25 = Day of the Month (2 Digits)	0 = Year (9 = 2009, 0 = 2010, 1 = 2011, etc.)	Five Digit 24 Hour Time (Top Line)	Bottom Line (6 or 7 Characters)	007 = Vegetable Code (Corn)	002 = Style of Vegetable (Whole Kernel)	N = Vegetable Variety or Kosher Character (used as needed)		
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GENERAL REQUIREMENTS:	Material and workmanship shall be in accordance with current good manufacturing practices and all applicable federal, state, and local regulations.														

