

Patriot Pickle Inc.	Product Specifications	Document SPECS-reg-50130
Approved by: Napoleon Poulos	Date Issued : 10/03/17	Version 2
Issued By: Zelma L. Palomino	Date Revised: 08/01/24	Page 1

Dill Spears

Product Code	reg-50130	UPC #	18480900028
Pack Size	5 Gal	Shelf Life	180 Days
Count	300 +/- 10%	Storage	Refrigerated at 34° to 40°
Kosher	Yes	Organic	No
Gluten Free	Yes	Allergens	None

INGREDIENT DECLARATION	CUCUMBERS, WATER, VINEGAR, SALT, CALCIUM CHLORIDE (FIRMING AGENT), 1/10 OF 1% SODIUM BENZOATE (PRESERVATIVE), NATURAL FLAVORS, CALCIUM DISODIUM EDTA (COLOR RETAINER), OLEORESIN TURMERIC (COLOR).
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NUTRITION FACTS	
Servings per container about 344	
Serving Size	1 Oz (28g)
Amount Per Serving	
Calories	5
	% Daily Value *
Total Fat 0.0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0 mg	0%
Sodium 210 mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 23mg	0%
Iron 0mg	0%
Potassium 31mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 Calories a day is used for general nutrition advice.	

PRODUCT CATEGORY:	READY TO EAT
CODING:	EXTERIOR PACK CODE DATE
TRANSPORTATION/RECEIVING:	REFRIGERATED AT 34°F TO 44°F
TRANSPORTATION:	ALL PRODUCTS SHALL BE TRANSPORTED IN CARRIERS/VEHICLES, WHICH ARE CLEAN, FREE OF DEBRIS, LIQUID, CONTAMINANTS, OFF ODORS, OFF INSECTS AND RODENTS

COMPOSITION:

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Dill Spears

1. PHYSICAL & CHEMICAL PROPERTIES

ELEMENT	STANDARD	3A	
NET VOL/PACK	5 GAL		
PICKLE SPEARS	WIDTH	0.85	INCH ± 10%
	LENGTH	4.75	INCH ± 10%

COMMENTS

COLOR:	OPAQUE LIGHT GREEN WITH DARK GREEN SKINS	
FLAVOR:	MILDLY ACIDIC WITH GARLIC FLAVOR	NO OFF TASTES. MUST MATCH RETAINED SAMPLE
TEXTURE:	CRISP, FIRM, CRUNCHY	NOT SOGGY
PH:	< 4.6	BY POTENTIOMETER
SALT:	18° - 22° (At brine tank)	BY SALOMETER
	* Salt Level is monitored at brine tank after adding salt only	
DEFECTS:	<5% BY COUNT UNUSABLE	

METAL DETECTION: Sensitivity	Ferrous	Non-Ferrous	Stainless Steel
	≤ 4.0 mm	≤ 4.0 mm	≤ 5.0 mm

ALLERGENS:

	YES	NO
Manufactured on a line/facility that processes Peanut		X
Manufactured on a line/facility that processes Tree Nuts		X
Product contains any of the top 9 major US food allergens		X
Sensitive Ingredients		X
Contains MSG		X
Vegan	X	
Gluten-free	X	
GMO-free	X	

MICROBIOLOGICAL STANDARDS

	Target	Maximum	Units
Aerobic Plate Count	<10,000	<100,000	(cfu/gr)
Coliform	<1	<10	(cfu/gr)
E. Coli	<1	<10	(cfu/gr)
S. Aureus	<10	<100	(cfu/gr)
Salmonella	0 in 25 gr	0 in 25 gr	gr
Total Mold	<100	<10,000	(cfu/gr)
Total Yeast	<100	<10,000	(cfu/gr)
Listeria	0 in 25 gr	0 in 25 gr	gr

TAMPER EVIDENT PACKAGING: ALL CONTAINERS HAVE TAMPER EVIDENT TEAR SEAL

CASE DIMENSIONS 12" x 12" x 14" TI & HIGH: 12 x 4 CUBE: 1.2