

#72396



Product:	SP	Document	1492
Issued by:	NB	Date of issue:	9/2/2020
QA Approved	Yes	Supersedes:	Yes

PRODUCT SPECIFICATION SHEET

Product description:	Sweet Potato- Noodles
Appearance:	Sweet potato consists of free from freezing injury, internal breakdown, Black Rot, other decay or wet breakdown, and free from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, Pox (Soil Rot), or other diseases, wire worms, weevils, or other insects, or other means.
Cut Size:	Noodles
Country of Origin:	USA
Organic:	NA

Nutritions: 1 cup

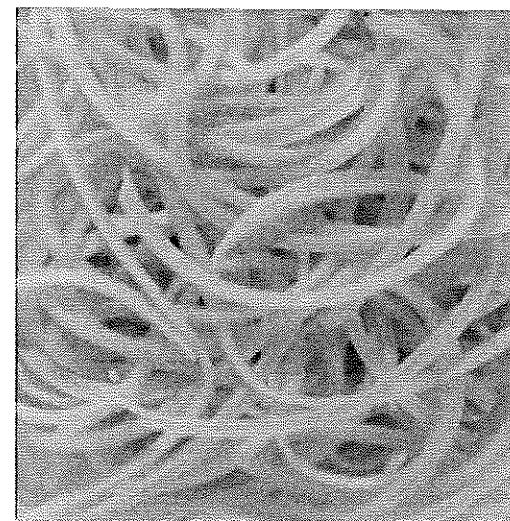
Calories	114
Total Fat, g/%DV	.6g
Sodium, mg/%DV	73.2mg
Potassium, mg/%DV	448mg
Total Carbohydrate, g/%DV	27g
Dietary Fiber, g/%DV	4g
Sugars, g	5.6g
Protein, g	2.1g
Vitamin A, %DV	377%
Vitamin C, %DV	5%
Calcium, %DV	4%
Iron, %DV	5%

Microbiological Specifications:

Microbial	Maximum
APC/SPC	<250,000 cfu/g
Generic E. coli	<10 cfu/g
Total Coliforms	<1,000 cfu/g
Yeast&Mold	<1,000 cfu/g

Packaging:

Pack Size	Packaging Material	Case dimension
2/4lb.	white absorbant tray	11"x 13"x 9"



Processing: Sweet Potato is cleaned, skin removed and processed as noodles

Shelf Life: 11 days from the date of processing **Date Code:** Julian date of processing

Label Description: Label denotes item description, pack size and a lot number (lot number is Julian date of processing)

Distribution Condition: Finished Products shall not be shipped until product specifications have been met. Products shall be shipped under mechanical refrigeration, and stored in a clean environment at <41°F (5°C) or below.

Allergen Statement: Contains NO wheat/gluten, dairy, peanuts, tree nuts, egg, soy, fish or shellfish.

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