



**Quality Operating Guidelines  
Customer Ingredient Specification**

**TITLE: STANDARD BULK CRANBERRIES**

**UPC: 90220, 91220, 91320**

**DATE: 01/21/04**

**SUPERSEDES: 02/23/01**

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**PRODUCT DESCRIPTION**

Fresh or frozen cranberries are the product prepared from the sound, mature berries of the commonly cultivated cranberry plant (Genus/species - *Vaccinium macrocarpon*). The product is prepared by sorting and cleaning to assure a wholesome product and stored at temperatures necessary for preservation. This product requires further cleaning.

The product shall not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, including the Pesticide, Chemical, and Food Additive Amendments to this act. The processor shall obtain written statements from the growers that only registered pesticides were used and that no illegal or unsafe residues remain on the crops.

<b>SPECIFICATIONS</b>	<b>TOLERANCE</b>	<b>METHOD</b>
Flavor & Odor	Typical, and free from any off-flavors or odors.	Sensory
Color	Typical cranberry red; uniform, bright distribution of red, pink and white fruit and no more than 3% uncolored (yellow/green) fruit. (1) 80% of the berry surface uniformly red (2) 10% allowable whites (3) Practically free of green/yellow coloration	Visual
Color (Total Anthocyanin)	25mg/100g minimum	OSC
Size	95% $\geq$ 9/32" diameter	Direct measurement
Defects	97% usable fruit with no more than 10% frosted in berries immediately frozen. No restrictions on bruised or scarred. The fruit should be practically free of harmless extraneous plant matter, stems, major and minor blemishes, foreign matter, rot, visible mold, insects, insect fragments, worms and worm holes.	Direct Count: per 1 pound sample. Approximately 375 berries per pound.
Surface Water	1.6% $\pm$ 0.5% Water which may adhere to the surface of fruit (measurable on unfrozen fruit only).	OSC
Freezer Shrink	2.5% $\pm$ 1.0% Based on fresh fruit weight, frozen berries may lose moisture upon storage.	Direct weight measurement

**PACKAGING**

Fresh or frozen in bulk bins -- variable weights but approximately 1,000 - 1,200 lbs.  
Bulk trucks - approximately 42,000 lbs.

**LABELING**

All containers must be labeled or have accompanying papers indicating the following: name of product including UPC, net weight, date of pack and/or lot number, (month/day/year), Ocean Spray® name and address, K (for Kosher).

<b>UPC</b>	<b>Truck</b>	<b>Bin</b>
Fresh	90220	
Frozen	91220	91320

**SHIPPING & STORAGE TEMPERATURES**

Fresh - ship and store @ 40° F ± 5° F  
Frozen - ship and store @ 0° F ± 15° F

**EXPECTED SHELF-LIFE**

One month @ 40° F ± 5° F  
24 months @ 0° F ± 15° F

OCEAN SPRAY® WARRANTS ONLY THAT THE STANDARD CRANBERRIES, UPC 90220, 91220, 91320 SOLD SHALL CONFORM TO THESE SPECIFICATIONS. ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY OR FITNESS, ARE EXCLUDED.