

WISCONSIN CRANBERRY COOPERATIVE

Customer Ingredient Specifications

Product: Standard-Grade Bulk Cranberries

May 4, 2003

SKU's:

Standard-Grade Bulk Cranberries: Fresh # 03104 – Net weight 40,000 lb truck.

Standard-Grade Bulk Cranberries: Frozen # 03201 – Net weight 1000 lbs.

Product Description: Our Standard-Grade Wisconsin grown cranberries are prepared by harvesting, sorting to remove debris, and cleaning to remove unusable fruit. No further processing is completed prior to freezing or shipping the product.

Specifications	Tolerance
Color	Chemical color analysis (Tacy) will exceed 25 mg / 100 g fruit.
Size	95% greater than 9/32" diameter
Defects	Unusable fruit not to exceed 5 %. Practically free of harmless extraneous plant matter, stems, foreign matter, and insect material. Up to 10% of the fruit may be white/ yellow.
Flavor	Typical, free from objectionable flavors and odors of any kind.
Surface Water	1.6% (+/- 0.5%) water, which may adhere to the surface of fruit.

Guarantee: We guarantee that this product is not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, including Pesticide, Chemical, and Food Additive Amendments to this Act. Our grower's use only registered pesticides, and no illegal or unsafe residues remain on the fruit.

Packaging & Labeling

Enclosed in a non-sealed high-density poly bag inside a corrugated box. All containers shall bear the following information: Name of Product, Net contents, Date and Lot number, Wisconsin Cranberry Cooperative name and address.

Shipping & Storage Temperatures, and Shelf Life

Store and Ship at 40 ° F +/- 5 ° F. Shelf life is approximately one month.

Store and Ship at 0 ° F +/- 15 ° F. Shelf life is approximately 18 months.

The Wisconsin Cranberry Cooperative warrants only that the **Standard-Grade Bulk Cranberries** sold shall conform to these specifications. All other warranties, expressed or implied, including any warranties of merchantability or fitness, are excluded.