



RAW MATERIAL SPECIFICATIONS

Issued By:	Zewdi Solomon <i>Zewdi Solomon</i>	Issue Date:	07/29/12
Approved By:	Stacy Draper <i>Stacy Draper</i>	Replaces:	21/11/11

Sun Rich Fruit Ingredient Specifications

FRUIT: APPLES (for fresh-cut slices)

GRADE: U.S. 1
U.S. Fancy

SIZE: 100/113_s

DESCRIPTION: Clean, firm, well formed, free from defects such as bruising, decay, stem or blossom-end cracks, cracks in skin, bitter pit, insect injury, etc. Flesh should be white in color and crisp. There should be no mealy, soft, dry, or otherwise damaged flesh.

All Apples must meet USDA Grade requirements specified in the United States Standards for Apples for US Fancy and US Extra Fancy Apples

VARIETIES: Preferred: Gala, Pink Lady, Cameo, Empire, Red Prince (reds); Granny Smith (green) Acceptable: Braeburn, Ida Red, Cortland



Potential: Jonathon and Jonagold – not tested at this time however if need to be used contact R&D, send samples for testing PRIOR to use.

For best quality and approved growing regions of each apple variety, please follow the harvest guide:

Harvest Season	Origin	Variety
Mid February – August	Chile	Gala Pink Lady Braeburn Granny Smith
August – September	California	Granny Smith Gala Pink Lady
September – October	Washington State Ontario	Granny Smith Braeburn Fuji Jonagold Gala Empire Red Prince
September – March/April	BC	Granny Smith Gala Crispin

Cold Storage:

Early season harvested Apples for processing (September to December) should be treated with 1-methylcyclopropene (1-MCP). Correct temperature storage is imperative for heat sensitive apple varieties (ex. Empire). These should be stored

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at 34 to 39°F in CA or CS. No cold storage apples (1-MCP treated) should be used after December

CA Storage:

Early season Apples for processing should only be used for 1-MCP treatment. Mid and late season Apples are not suitable for 1-MCP treatment for this process

Out of CA Storage:

Apples provided for processing should not be out of CA storage for more than 2 weeks prior to arrival at the processing plant. Apples should not be stored for more than 2 weeks at 32°F within the processing plant prior to processing.

1-Methycyclopropene (1-MCP) is a compound that binds irreversibly to ethylene receptors on plant tissue and prevent the effects of ethylene on fruits. This has the potential for prolonging shelf life of apples by inhibiting ethylene production, respiration, softening, and loss of titratable acidity.

RIPENESS: Ripe

FIRMNESS: 14 – 22 lbs force recommended

Pressure test should be done on whole apples, on a surface where the apple flesh is exposed by peeling away a thin slice of apple skin approximately 2 inches in diameter.

BRIX: 9 minimum acceptable brix
15 maximum acceptable brix

BLUSH : 20% minimum blush on all red varieties.


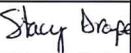
PACKING: Good quality boxes with air circulation vents. All corrugate (cases and/or bins) must be clean and new and must prevent contamination and damage to product during transport and storage. If plastic bins are being used they need to be cleaned and sanitized prior to packing. Plastic bins are to be in good condition and are easily cleaned. Plastic bins must prevent contamination during transport and storage.

All corrugate bins or boxes must be on good quality 48"x 40" pallets that meet sanitary requirements of USDA. Plastic re-useable bins must also be good quality and have the same measurements (48"x40") to ensure bins can be shipped and stored properly.

PRE-WASH: If apples are cooled or washed with water during the harvest or packing operations, sufficient sanitizer such as chlorine (ORP >650mV or 2-10ppm of free chlorine) should be present in the wash with sanitizer levels monitored, to avoid microbial cross-contamination.

PRE-COOLING: Apples should be pre-cooled (32-40 deg F / 0-4 deg C) prior to loading on transport vehicle.

TRANSPORT: Transport vehicles carrying product must be clean, free from rodent and insect contamination, and in good state of repair. Vehicles must be equipped with

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proper refrigeration or freezer units and maintained at temperatures between 32 – 40 degrees F at all times. Reefer must be set at 36 degrees F to ensure that product temperature remains in the range of 32-40 degrees F at all times. Transport vehicles must be pre-cooled prior to loading. Transport vehicles must be equipped with a temperature recording device for the entire duration of the trip. All handling procedures must be such as to prevent the product from being damaged or contaminated.

**DOCUMENTATION
FOR CANADIAN
PLANTS:**

- Chilean Apples
 - a) Confirmation of Sale
 - b) Re-export Phytosanitary Certificate
- USA Apples
 - a) Confirmation of Sale
- Canadian Apples
 - a) Confirmation of Sale
 - b) Shippers Invoice

**STORAGE TEMP
PRIOR TO
PROCESSING:**

32 – 40 degrees F

**DEFECT
TOLERANCE:**

5% on quality attributes (does not include microbiological results). Defects include but are not limited to size non conformance, presence of mold or bruising.

**MICROBIOLOGICAL
LIMITS:**

Total Plate Count	<100,000/g
Total Coliforms	< 100/g
E. Coli (generic)	0/g
Salmonella	0/g
Staphylococcus var.	0/g
Listeria	Neg/25g
Yeast & Mold	< 1,000/g

**RELATIVE
HUMIDITY:**

90-95%

SHELF LIFE:

Up to 8 months in CA storage (Fuji)
Up to 4 months in CA storage (Gala)
Up to 4 months in CA storage (Braeburn)

**CHEMICAL
RESIDUES:**

Fruit must not contain excessive or non-permitted agricultural chemicals as per USDA or Agriculture & Agri-Food Canada regulations.



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VENDOR APPROVAL:

All farms, ranches, and packing houses must comply with USDA Good Agricultural Practices, and must pass an annual USDA Harmonized GAP audit and provide hard copy results to Sun Rich Fresh Foods Inc annually. Only suppliers that meet these standards will be approved by Sun Rich's Vendor Approval Program.

As part of Sun Rich Fresh Foods certification for SQF (auditing scheme under Global Food Safety Initiative) we require suppliers to sign and return each raw material specification that indicates that the supplier is aware and in agreement of our specifications. This will allow for a safe and high quality product to be produced.

Supplier Name

Supplier Representative Signature and Position

Date

Growers approved for Sun Rich

Grower	Packhouse	Certification Body
Hotto Farms Inc.	Lake Ontario	SCS
Fremouw & Son Fruit Farm LLC	Lake Ontario	SCS
Haylett Farm Enterprises	Lake Ontario	CERT ID
Roberts Farm Market	Lake Ontario	CERT ID
Glendale Farms, Inc.	Lake Ontario	CERT ID
James Kirby Farms	Lake Ontario	CERT ID
Kast Farms Inc	Lake Ontario	CERT ID
Lamont Fruit Farm, Inc.	Lake Ontario	SCS
Lyn-Oaken Farms	Lake Ontario	CERT ID / post harvest
Orchard Dale Fruit Farm	Lake Ontario	USDA - HARM
Sandy Knoll Farms Inc	Lake Ontario	SCS
Toussaint Farms LLC	Lake Ontario	CERT ID
R.M. Zingler Jr. Farms	Lake Ontario	SCS
Nesbitt Farms	Lake Ontario	CERT ID
Pettit Farms	Lake Ontario	NSF
LedgeRock Farms LLC	Lake Ontario	CERT ID
kirby cider mill	Lake Ontario	USDA - HARM
Fruition Farm	Lake Ontario	USDA HARM
Cherry Lawn Farms LLC	Lake Ontario	CERT ID
Plummer Orchard LLC	Lake Ontario	SCS
Simplaar Fruit Farms LLC	Lake Ontario	CERT ID
Jay R Debadts & Sons Fruit Farms LLC	POMONA	CERT ID
Teeple Farms Inc	EMPIRE	CERT ID
Cahoon Farms Inc	POMONA	CERT ID
Bovee Farm	POMONA	CERT ID
Wafler Farms Inc	EMPIRE	CERT ID
Treecrisp Orchards	EMPIRE	CERT ID
Doyle Farms Inc	EMPIRE	CERT ID
Van Fleet Orchards	EMPIRE	SCS
Smith Brothers Farms Inc.	POMONA	SCS
Crist Bros. Orchards Inc	Crist Bros. Orchards Inc	CERT ID
Yonder Farms Fruit Distributor LLC.	Yonder Farms Fruit Distributor LLC.	NSF
Porpiglia Farms	Porpiglia Farms	CERT ID
GW Saulpaugh & Sons, Inc.	GW Saulpaugh & Sons, Inc.	CERT ID
Fix Brothers, Inc	Fix Brothers, Inc	CERT ID
Mead Orchards	Mead Orchards	CERT ID