

**Quality Operating Guidelines
Customer Ingredient Specification**

TITLE: SUPERIOR CRANBERRIES

UPC: 90950, 91950, 91951, 92015 (Domestic) / 92001 (International)

DATE: 02/14/05

SUPERSEDES: 01/21/04

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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 extra sorting and cleaning to assure a wholesome product and stored at temperatures necessary for preservation. Ready to use.

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.

SPECIFICATIONS	TOLERANCE	METHOD
Flavor & Odor	Typical, free from objectionable flavors and odors of any kind.	Sensory
Color	Typical cranberry red; bright distribution of varying degrees of red, pink and uncolored berries with: (1) 90% of the berry surface uniformly and characteristically red/pink, minimum; 2) 4% whites/green/yellow coloration, maximum	Visual
Color (Total Anthocyanin)	30mg/100g fruit minimum	OSC
Size	95% within 13/32" - 20/32" diameter	Direct measurement
Defects	Equivalent to U.S.D.A. grade A. 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. (1) Minor blemishes - 3% maximum. (2) Major blemishes - 3% maximum.	Direct Count: per 1 pound sample. Approximately 375 berries per pound. (U.S.D.A. defect definitions.)
Surface Water	1.6 %± 0.5% Water which may adhere to the surface of the fruit (measurable on frozen fruit only).	OSC
Freezer Shrink	2.5% ± 1.0% Based on fresh fruit weight, frozen berries may lose moisture upon storage.	Direct Weight Measurement

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PACKAGING

Enclosed in a non-sealed 2-mil blue colored high-density polybag inside a corrugated box.

UPC

Fresh Superior Cranberries: 90950 - Net weight 40 lbs.

Frozen Superior Cranberries: 91950 - Net weight 40 lbs.

Frozen Superior Cranberries: 91951 - Net weight 10 lbs.

Frozen Superior Cranberries: 92001 - Net weight 40 lbs. (18.1 kg)

Frozen Superior Cranberries: 92015 – Net weight (approx. 1200 #)

Cranberries: Corrugated non-returnable totes

LABELING

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

SHIPPING & STORAGE TEMPERATURES

Fresh – ship and store @ 40°F ± 5°F

Frozen - ship and store @ 0°F ± 15°F (-18 ± -9° C)

EXPECTED SHELF-LIFE

One month @ 40°F ± 5°F (Fresh Only)

24 months @ 0°F ± 15°F (-18 ± -9° C)

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