



242 S. Rehoboth Blvd
 Milford, Delaware 19963

Confidential

Product Code: 0435

PRODUCT SPECIFICATIONS

Product Name: Ocean Clam Juice
 Caldo De Almejas De Oceano

Label: GFS (Gordon Food Service)

Section A: Product Information

1. Product Description:

Ocean clam juice is prepared from the processing of freshly shucked ocean clams (*Artica Islandica*) that are grown and harvested from government approved waters. Juice is collected, cooked, filtered and filled into 404 X 700 size cans, hermetically sealed and thermally processed.

2. Ingredient Declaration:

Ocean Clam Juice, and Salt.

3. Nutrition Facts: (Nutritional Information Per Serving)

Serving Size: 1 cup (245 ml)

	Servings Per Container		About 6
	Percent Daily Value		
	As Packaged	As Prepared	
Calories	15		
Calories from Fat	0		
Total Fat (g)	0g	0%	
Saturated Fat (g)	0g	0%	
Trans Fat (g)	0g		
Cholesterol (mg)	0 mg	0%	
Sodium (mg)	980 mg	41%	
Total Carbohydrate (g)	1g	0%	
Dietary Fiber (g)	0g	0%	
Sugars (g)	0g		
Protein (g)	2g		
Vitamin A (%)		0%	
Vitamin C (%)		0%	
Calcium (%)		0%	
Iron (%)		4%	

4. Country Of Origin: Wild Caught - Product Of U.S.A.

5. FDA Facility Establishment Number: DE 81 SP

Section B: Packaging

1. Specific Product Information

Code	Pack/Size	Net Weight	Gross Weight	SUPC Information
0435	12/46 oz.	36.00 lbs.	42.50 lbs.	093901735034

2. Container Information

Case Cube	HI/TI	Length	Width	Height	Cases/Pallet
0.95 cubic feet	7 layers/8 cases per layer	17.00"	12.75"	7.00"	56

3. Product Packaging Description

404 X 700 size 95 lb. three piece tin plate metal/enamelled cans packed, labeled, and sealed in corrugated cardboard boxes that are constructed in a manner to preserve product integrity. Each master case is identified the the product name, net weight and production code printed on the side.

4. Master Packaging Description: Packed in corrugated cardboard master cases.

5. Number Of Units Per Pallet: 56

6. Tamper Resistance: Yes (cans are sealed)



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Section C: Product Characteristics

<i>Physical</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Monitoring Frequency</i>
Brix %	2.8	3.5	
PH	6.0	7.0	
Salt	.80%	1.40%	

<i>% Condiments/can</i>	<i>Requirement</i>
Ocean Clam Juice	99.0% Net Weight: 46 Fl oz. (1 Qt. 14 oz.) 1.360 kg
Salt	1.0%

<i>Organoleptic</i>	<i>Requirement</i>	<i>Monitoring Frequency</i>
Appearance	Brownish yellow in appearance with a greenish cast	
Aroma	Typical, distinct clam aroma	
Flavor	Characteristic of fresh clean processed ocean clams with moderately salty flavor	

<i>Defect Levels</i>	<i>Requirement</i>
Sediment	Slight to Moderate

Section D: Product Storage, Shelf Life, Preparation Instructions, Recommended Handling Instructions

Recommended Storage Temperature: Product shall be stored in a clean, dry, sanitary environment (not lower than 40°F.) DO NOT FREEZE.

Recommended Shelf Life: 36 months

Preparation Instructions:

Recommended Handling Instructions:

Section E: Lot Coding

Example: M231 OJ194
0800
2016/05

Explanation:

- M = Process Facility Identification
- 2 = Production Shift
- 3 = Last Numerical Digit of the Year (2013)
- 1 = Production Perior (increases at 2 hour intervals)

- OJ = Product Identification
- 194 = Julian Calendar Day of Production

0800 = Eastern Standard Military Time (increaes at 1 minute intervals)

2016 = Recommended Expiration Year
05 = Recommended Expiration Month



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Section F: Allergen/Sensitivity Information

1. Allergens

Does Product Contain Any Of These Allergens?	Yes/No	If Yes, Please Specify
Milk	No	
Eggs	No	
Peanuts	No	
Tree Nuts	No	
Fish	No	
Crustacean Shellfish	No	
Soybeans (Soy or Soya)	No	
Wheat	No	

2. Sensitivities

Does Product Contain Any Of These Sensitivity Ingredients?	Yes/No	If Yes, Please Specify
Sulfites	No	
Monosodium Glutamate (MSG)	No	
Artificial Colors	No	
Others		



Section G: Revision History

Revision Date	Description Of Revision	Revised By
1/1/13	New Specification Format	L. Hughes
2/5/14	Specification Review	L. Hughes