AA CELERY STICKS, FRESH

Nutrition Facts

Serving Size: 1/2 CUP Serving per Container: 1

Amount Per Serving	CONTRACTOR
Calories: 10	Calories from Fat 0
	% Daily Value ²
Total Fat 0.0g	0%
Saturated Fat 0.0g	0%
Trans Fat¹ 0.0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 1.9g	1%
Dietary Fiber 1.0g	4%
Sugars 0.9g	574
Protein 0.4g	0%
Vitamin A 6%	Vitamin C 3%

Vitamin A 6%

Calcium 3%

Iron 1%



^{1 -} Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Whea
NO	NO	NO	NO	NO	NO	NO	NO

² - Percent Daily Values are based on a 2,000 calorie diet.

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient.

THE CHEF'S WAREHOUSE MID-ATLANTIC,	DOCUMENT #			
	1			
LLC DBA CAPITAL SEABOARD	PD	-FC-2.3.5- CELERY		
7540 ASSATEAGUE DR. JESSUP, MD 20794				
TITLE	VERISON#	VERISON# PAGE#		
CELERY - 60/4OZ	1	PAGE 1 OF 3		

Product Specifications

Product	Product Code	Packaging
Celery Sticks – 60/4oz	04860	Zip Lock Bag

PRODUCT PROFILE:

- 1) Whole Celery and Celeriac are received according to USDA guidelines for quality. They may be found here: https://www.ams.usda.gov/grades-standards/celery-grades-and-standards
- 2) Whole product may be repacked into specific pack sizes.
- 3) This product is comprised of celery that is clean, trimmed, and the heart removed; it is then mechanically sliced into requested sizes.
- 4) The product is washed using ozonated water.
- 5) This product is packed into a bag and sealed.
- 6) Bagged product is then run through a metal detector.
- 7) This product is considered ready to eat after processing.

LABELING:

Each finished box is labeled with a date of production, country of origin, batch number, production address, and a written description of the product. A Julian date may be used in lieu of production date, per customer request.

TRANSPORTATION, STORAGE, AND SHELF-LIFE:

It is recommended to store the product at a temperature range of 33 to 39 degrees Fahrenheit. Product must always be refrigerated. The average shelf life for unopened product is 3 to 5 days.

ADDITIONAL INFORMATION:

- 1) The Celery used in processing will be free from adulteration or misbranding within the meaning of the Federal Food, Drug, and Cosmetic Act of 1958, and processed in accordance with Title 21 of the Code of Federal Regulations. Products were produced under sanitary conditions and in accordance with Good Manufacturing Practices. Products are also guaranteed to meet all internal standards and specifications set by Capital Seaboard. Product specifications may not be modified without written authorization.
- 2) Whole product is shelf stable but keep refrigerated at all times for optimal quality.
- 3) Product is GMO free as defined by the USDA
- 4) Raw product is sourced from Approved Suppliers. Manufactured in the United States of America.
- 5) This product contains no allergens as defined in the Food Allergen Labeling and Consumer Protection Act of 2004. Product is gluten, wheat, melamine analog, diacetyl and diacetyl substitute free.

	EFFECTIVE SINCE	CURRENT VERSION DATE	LAST REVIEW DATE
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TITLE	VERISON#	PAGE#	
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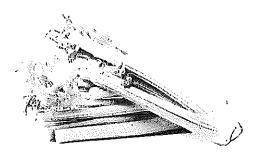
- 6) This product contains no ingredients, and has not been treated with any radioactive materials, ethylene oxide or sulfites. No sewage sludge has been used to fertilize the crops ether.
- 7) Specifications are subject to change or revision at the discretion of the QA department.

FOOD SAFETY RELATED

The product is covered under the Hazard Analysis Critical Control Point (HACCP) Plan.

- a. Fresh Cut product has 2 CCPs.
 - i. Wash water is tested on a regular basis and the PPM must be greater than 1 or pH lower than 2.5.
 - ii. Finished product is run through the metal detector for
 - 1. Ferrous
 - 2. Non-Ferrous
 - 3. Stainless Steel
 - iii. CCP results are recorded by the QA technician on duty in accordance with the HACCP Plan
- b. Validation documents maybe found in section 2.5.1.
- c. A portion of the finished product will be held for possible testing if necessary.

PHOTOS - CELERY



- Brand Capital Seaboard
- Serving size 4oz or 113 grams
- Case count 60 4oz bags per case

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Nutrition Facts				
Portion Size	113 g			
Amount Per Portion	4.0			
Calories	19			
% Daily Value *				
Total Fat 0.2g	1 %			
Saturated Fat 0g	0 %			
Sodium 91.3mg	4 %			
Total Carbohydrate 3.8g	1 %			
Dietary Fiber 1.8g	6 %			
Sugar 1.5g				
Protein 0.6g	1 %			
Vitamin D 0.0mcg	0 %			
Calcium 52.0mg	4 %			
Iron 0.3mg	2 %			
Potassium 299mg	6 %			

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2,000 calories a day is used for general nutrition advice.

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