

Sweet Potato



Product Identification/ Description

Product Description: Oblong shape with tapering ends. Orange skin and Flesh

Product of Origin: USA

Grade : U.S. No. 1

Size : 9–13-ounce sweet potatoes

Count : 58-70 Per case

Net Weight: 40 LBS.



Finished Product shelf life: 21 days from packed date

Finished Product Storage Temperature : 55-60°F

Worldwide Produce Direct, LLC



Type of Defects

Skin Discoloration



Extreme Shortness



Skinning



Mold



Cuts



Decay



Total % of Defects not to exceed 5% by weight and not to exceed 2 % of decay

Zero tolerance of foreign materials; glass, wood, plastic, metal, and all other extraneous materials.

***By following these guidelines, we aim to keep product safe, minimize waste, maintain the quality of the Onions, and optimize inventory management.**



Receiving

- Ensure product comes off the truck and immediately into Walk-in Cooler
- Inspect each item for quality and safety
- By adhering to these standards, we will efficiently manage our inventory, reduce food waste, and consistently deliver fresh and high-quality products to our valued customers



Quality evaluations

- If the product shows any signs of spoilage, such as mold, decay, or off odors, it's best to discard it.
- If the product can still be salvaged and falls within an acceptable safety margin, adjust the storage conditions to bring the temperature back into the recommended range
- Follow Credit guidelines if quality and safety measures are not met



Storage and Shelf life

- Rotate stock using the First-In, First-Out (FIFO) method
- All Product must be stored immediately upon receipt in the coldest section of walk-in cooler
- Monitor the storage temperature regularly to ensure it remains between 55°F and 60°F

Receiving and Storage Guidelines