



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Del Destino" Peppers, Piquillo Fire Roasted 6/3 Kg

| | | | |
|------------------|------------------------------------|-----------------------------|-----------------------------------|
| Item Number: | 425977 | Country of Origin: | Perú |
| Pack Size: | 6/ 3 Kg | Shelf Life Unopened/Opened: | 4 years / 7 days refrigerated |
| Unit Net Weight: | 5 LBS 8.25 OZ (88.25 OZ) 2.5 KG | Unit Drain Weight: | 3 LBS 10.25 OZ (58.25 OZ) 1.65 KG |

UPC : 0 71270 30255 2

GTIN : 10 0 71270 30255 9

Case/Package Code:

Unit Can Code/Coding Format:

XX5977 YYJJJ

The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date System): XX5977 YYJJJ



Product Properties

Product Description:

Canned piquillo peppers are prepared from Capsicum Annum plant variety; processed in accordance with good manufacturing practices to ensure preservation of the product.

Ingredient Statement:

Red Piquillo pepper, Water, Sugar, Salt, calcium chloride and citric acid (acidity regulator).

Kosher (Y/N; type)

Y, Star K

GMO Free (Y/N)

Y

BPA NI (Y/N); Lid, Can, Jar, Environmental

Y (No BPA)

Organic (Y/N; type)

N

Pieces Count (per package)

80 – 100

Easy Open (Y/N; type)

N

Piece Fragments (Range ; %)

Defect 15%

Physical Properties:

Color

Typical bright red or red-orange color.

Aroma & Flavor

Product shall have good typical roasted flavor & odor characteristics of the sweet pepper.

Texture

Firm walls not mushy.

Appearance

Roasted Peppers are free from any visible defects and will not have a high number of seeds.
The can should be clean with lacquered ends and should show no signs of de-tinning

Size & Shape Range (mm)

Not applicable

Vacuum

> 76 mmHg

Chemical Properties:

pH (range)

Titrable Acidity (range)

| Minimum | Maximum | Target |
|----------------|----------------|----------------|
| 3.8 | 4.3 | 4 |
| Not applicable | Not applicable | Not applicable |

°Brix (range)
 Salt Percentage – Volhard Method (range)
 Sulfur Dioxide (range)
 % Moisture (range)
 Free Fatty Acid Value
 Peroxide Value

| | | |
|----------------|----------------|----------------|
| 8 | 11 | 9 |
| 0.80% | 1.20% | 1% |
| Not applicable | Not applicable | Not applicable |
| Not applicable | Not applicable | Not applicable |
| Not applicable | Not applicable | Not applicable |
| Not applicable | Not applicable | Not applicable |

Microbiological Properties:

| | |
|---|---|
| Total Plate Count | Commercially Sterile, no microbiological growth |
| Yeast and Molds | Commercially Sterile, no microbiological growth |
| Coliforms | Commercially Sterile, no microbiological growth |
| Staphylococcus, coagulase positive | Commercially Sterile, no microbiological growth |
| E.Coli | Commercially Sterile, no microbiological growth |
| Listeria | Commercially Sterile, no microbiological growth |
| Salmonella | Commercially Sterile, no microbiological growth |

Nutritionals
 (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

Servings Per Container:**½ cup (130g)****About 13****Serving Size:****Servings Per Container:****100g****About 17**

| | Per Serving | DV% |
|---|--------------------|------------|
| Calories: | 50 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 300 | 13% |
| <i>*Changed from 2,400-2,300mg†</i> | | |
| Total Carbohydrate (g) | 10 | 4% |
| <i>*Changed from 300-275g†</i> | | |
| Dietary Fiber (g) | 5 | 20% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 6 | |
| Added Sugars | 3 | 6% |
| Protein (g): | 1 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg†</i> | | |
| Calcium (mg) | 136 | 13% |
| <i>*Changed from 1,000-1,300mg†</i> | | |
| Potassium (mg) | 220 | 6% |
| <i>*Changed from 3,500-4,700mg†</i> | | |
| Iron: | 1 | 6% |

| | Per Serving | DV% |
|---|--------------------|------------|
| Calories: | 40 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 230 | 10% |
| <i>*Changed from 2,400-2,300mg†</i> | | |
| Total Carbohydrate (g) | 8 | 3% |
| <i>*Changed from 300-275g†</i> | | |
| Dietary Fiber (g) | 4 | 16% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 5 | |
| Added Sugars | 2 | 4% |
| Protein (g): | <1 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg†</i> | | |
| Calcium (mg) | 105 | 10% |
| <i>*Changed from 1,000-1,300mg†</i> | | |
| Potassium (mg) | 170 | 5% |
| <i>*Changed from 3,500-4,700mg†</i> | | |
| Iron: | 1.0 | 6% |

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging**Individual Unit****Dimension:** L x W x H**Case Gross Weight:** 40 Lbs**Case Dimensions (in):** 19" x 12.25" x 6.25"**Storage Practice:** Store unopened cans in a cool and dry place out of direct sunlight.**Case Cube (ft^):** 0.8418**Storage Temperature:** 40-80 °F**Block & Tier:** 7 x 8**Shipping Temperature:** 40-80 °F**Cases Per Pallet:** 56

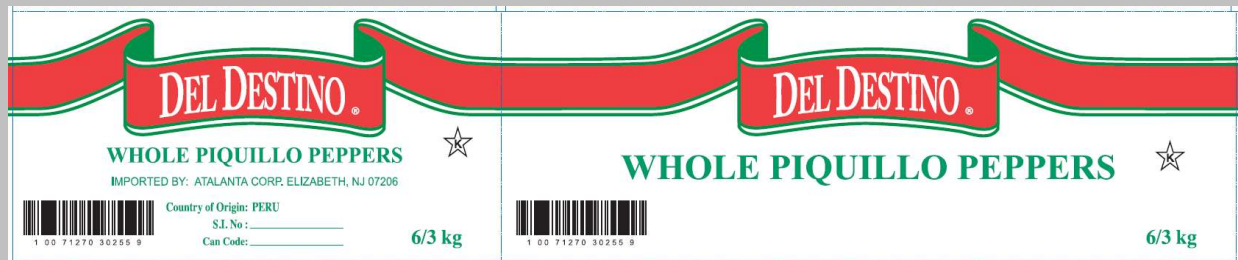
Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|--|---------------------------|--|--|
| Peanuts (including peanut oil) | No | No | No |
| Tree Nuts | No | No | No |
| Sesame Seeds | No | No | No |
| Milk & derivatives (Specify: milk, casein, whey, etc) | No | No | No |
| Eggs | No | No | No |
| Fish | No | No | yes |
| Shellfish | No | No | No |
| Soy (excluding soy oil) | No | No | No |
| Wheat (Gluten) | No | No | No |
| Sulphites | No | No | No |
| Corn | No | No | No |
| Poppy Seeds | No | No | No |
| Sunflower Seeds | No | No | No |
| MSG (monosodium glutamate) | No | No | No |
| Tartrazine | No | No | No |

Case Label



| | |
|---------------------|--------------|
| Supplier No. | S1266/S081 |
| Manufacturer No. | S1266/F42AGN |
| Audit / Expiry Date | BRC/JAN2020 |