



Product Specification Sheet Grocery

Product Name: "DALMATIA" FIG SPREAD ORIGINAL BULK 4/3.3 LBS

Item Number: 488354 Country of Origin: Croatia

Pack Size: 4/3.3 LBS Shelf Life Unopened/Opened: 36 months / 3 Weeks refrigerated

Unit Net Weight: 3.3 LB (52.8 oz) 1.5 kg Unit Drain Weight: n/a

UPC: 8 54858 00150 0 Case/Package Code: L 255004

First 3 digits = production day of the year; 4th digit indicates year of production; Last 2 digits = product code according to

internal coding system

GTIN: 1 08 54858 00150 7 Unit Can Code/Coding Format: EXP MM/YYYY ie. EXP 10/2023



Product Properties		
Product Description:	Fig spread: light brown color spread, characteristic appearance, with visible fig pieces, no foreign impurity <i>Gluten free</i>	
Ingredient Statement:	Figs (water, dried figs), sugar, fruit pectin, citric acid, lactic acid, ascorbic acid. May contain occasional stem fragments.	

Kosher (Y/N; type)
GMO Free (Y/N)
BPA NI (Y/N); Lid, Can, Jar,
Environmental
Organic (Y/N; type)
Pieces Count (per package

Pieces Count (per package)
Easy Open (Y/N; type)
Piece Fragments (Range; %)

N	
Υ	
Y, Can	
N	
n/a	
Y, plastic lid	
n/a	

Target

3.4

DV%

Per Serving

Physical Properties:

 Color
 Light brown

 Aroma & Flavor
 sweet sour

 Texture
 spreadable, firm texture with visible fig pieces

 Appearance

 Size & Shape Range (mm)
 n/a, grinding size 8 mm

 Vacuum

Minimum

3.2

Chemical Properties:

pH (range)
Titrable Acidity (range)

*Brix (range)

Salt Percentage - Volhard Method (range)

Sulfur Dioxide (range) % Moisture (range) Free Fatty Acid Value Peroxide Value

N/A	N/A	N/A
70	74	72
N/A	N/A	N/A
	10mg/kg	
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Maximum

3.6

Microbiological Properties:

Total Plate Count Max 100cfu/g **Yeast and Molds** Max 100cfu/g **Coliforms** Max 10cfu/g Staphylococcus, coagulase positive Max 10cfu/g E.Coli Max 10cfu/g Listeria Not detectable 0/25q Salmonella Not detectable 0/25g Enterobacteriaceae Max 10cfu/g Sulfitreducing clostridia Max 100cfu/g

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

Serving Size:1 Tbsp (20g)Serving Size:100gServings Per Container:75Servings Per Container:15

DV%

Calories: Total Fat (g)

*Changed from 65-78g:

Saturated Fat (g): *Trans* Fat (g): Cholesterol (mg): Sodium (mg)

*Changed from 2,400-2,300mg

Total Carbohydrate (g)

*Changed from 300-275g

Dietary Fiber (g)

*Changed from 25-28g:
Total Sugars (g):

Added Sugars Protein (g): Vitamin D (mcg)

*Changed from 400IU (10µg) – 20µg

Calcium (mg)

*Changed from 1,000—1,300mg:

Potassium (mo

	Serving		
	60		
	0		0%
	0		0%
	0		
	0		0%
	10		0%
	14		5%
	0		0%
	13		
	6		12%
	0		
:g) ug:	()	0%
	()	0%
,. g)	()	0%

Per

	_	
Calories:	290	
Total Fat (g)	0	0%
*Changed from 65-78g:		
Saturated Fat (g):	0	0%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	60	3%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	72	26%
*Changed from 300-275g		
Dietary Fiber (g)	2	7%
*Changed from 25-28g :		
Total Sugars (g):	66	
Added Sugars	30	60%
Protein (g):	Less than 1	
Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	70	5%
*Changed from 1,000—1,300mg		
Potassium (mg)	178	4%

Atalanta Corporation | 1 Atalanta Plaza Elizabeth, NJ 07206 | www.atalantacorp.con *Changed from 3,500-4,700mg

0% 0 Iron (mg):

*Changed from 3,500-4,700mg Iron (mg):

0.5 2%

*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.

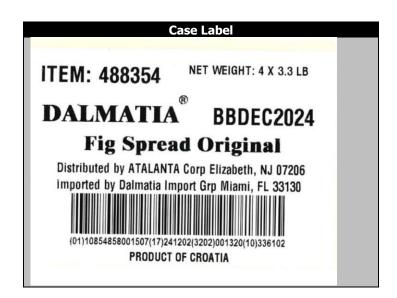
Packaging				
Individual Unit Dimension:	5.32" H x 5.12" W x 5.12" L	Case Gross Weight:	14.33 Lbs	
Case Dimensions (in):	10.83L x 10.83W x 5.91H	Storage Practice:	Store unopened cans in a cool and dry place out of direct sunlight.	
Case Cube (ft^):	0.4006	Storage Temperature:	40 – 80 °F	
Block & Tier:	12 x 12	Shipping Temperature:	40 – 80 °F	
Cases Per Pallet:	144			

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	YES (HAZELNUT)	YES (HAZELNUT)
Sesame Seeds	NO	NO	NO
Milk & derivatives (Specify: milk, casein, whey, etc)	NO	NO	NO
Eggs	NO	NO	NO
Fish	NO	NO	NO
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



Supplier No.	S1360
Manufacturer No.	F48HRM
Audit / Expiry Date	IFS/SEP 2021