



Product Name: "Del Destino" Peppers, Fire Roasted Red Peppers Whole 6/3kg

Item Number:	425273	Country of Origin:	Peru
Pack Size:	6/3kg	Shelf Life Unopened/Opened:	3 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 30217 0	Case/Package Code:	G XXPPPP YYDDD
GTIN :	10 0 71270 30217 7	Unit Can Code/Coding Format:	G XXPPPP YYDDD INK INJECTION
		G	GANDULES INC SAC
		XX	ATALANTA'S CODE
		PPPP	LAST 4 DIGITS ITEM #
		YY	YEAR OF PRODUCTION
		DDD	JULIAN DAY CALENDAR



Product Properties

Product Description:	Roasted red pepper, manufactured with fresh fruits free of pathological damage and with odor, color and flavor characteristics of the variety.
Ingredient Statement:	Red peppers, Water, Salt, Citric acid. "May vary depending on Country of Origin, Producer and Seasonality"

Kosher (Y/N; type)	Y
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y, 2017 productions
Organic (Y/N; type)	N
Pieces Count (per package)	N/A
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	N/A

Physical Properties:

Color	Red, typical of the vegetable
Aroma & Flavor	Characteristic
Texture	Firm
Appearance	Uniform
Size & Shape Range (mm)	Whole
Vacuum	≥ 4.0 IN HG

Chemical Properties:

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

Minimum	Maximum	Target
3.5	4.0	3.7
0.25	0.45	0.35
5	7	6
0.6	1.0	0.8
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Microbiological Properties:

Total Plate Count	Commercially Sterile
Yeast and Molds	Commercially Sterile
Coliforms	Commercially Sterile
Staphylococcus, coagulase positive	Commercially Sterile
E.Coli	Commercially Sterile
Listeria	Commercially Sterile
Salmonella	Commercially Sterile

Nutritionals

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

"May vary depending on Country of Origin, Producer and Seasonality"

Serving Size:

(As listed on Label)

1 piece (130g)**Serving Size:****100g****Servings Per Container:****About 13****Servings Per Container:****About 17**

	Per Serving	DV%
Calories:	25	
Total Fat (g)	0	
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0 %
Trans Fat (g):	0	0 %
Cholesterol (mg):	0	
Sodium (mg)	310	13 %
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	7	3 %
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	2	7 %
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	5	
Added Sugars	0	0 %
Protein (g):	<1	
Vitamin D	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium	44	4 %
<i>*Changed from 1,000–1,300mg:</i>		
Potassium	169	4 %
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.72	4 %

	Per Serving	DV%
Calories:	21	
Total Fat (g)	0	
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0 %
Trans Fat (g):	0	0 %
Cholesterol (mg):	0	
Sodium (mg)	240	10 %
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	5.1	2 %
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	1.2	4 %
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	3.59	
Added Sugars	0	0 %
Protein (g):	0.74	
Vitamin D	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium	34	2 %
<i>*Changed from 1,000–1,300mg:</i>		
Potassium	130	2 %
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.47	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

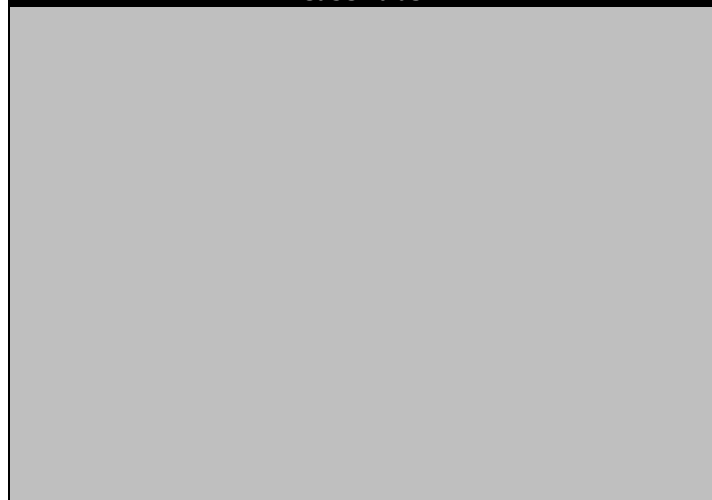
Individual Unit Dimension:	603 x 700	Case Gross Weight:	38 Lbs
			Store unopened cans in a cool and dry place out of direct sunlight.
Case Dimensions (in):	19 L x 12.25 W x 6.25 H (in)	Storage Practice:	
Case Cube (ft^):	0.8418	Storage Temperature:	40 – 80 °F
Block & Tier:	8 x 7	Shipping Temperature:	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
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	No	No
<i>Milk & derivatives (Specify: milk, casein, whey, etc)</i>	No	No	No
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

Case Label



Supplier No.	S987
Manufacturer No.	F42GND
Audit / Expiry Date	BRC/IFS/AUG2017