



**atalanta**  
Delivering the Global Harvest

**Product Specification Sheet**  
**Grocery**

**Product Name:** "Del Destino" Fire Roasted Red Pepper 12/28 Oz

<b>Item Number:</b>	<b>425244</b>	<b>Country of Origin:</b>	<b>Peru</b>
<b>Pack Size:</b>	<b>12/28 Oz</b>	<b>Shelf Life Unopened/Opened:</b>	<b>3 years / 15 days refrigerated</b>
<b>Unit Net Weight:</b>	<b>1 Lbs 11.5 Oz (27.5 Oz)</b>	<b>Unit Drain Weight:</b>	<b>1 Lbs 1.6 Oz (17.6) 500 g</b>
	<b>780g</b>		

**UPC :** 071270302200

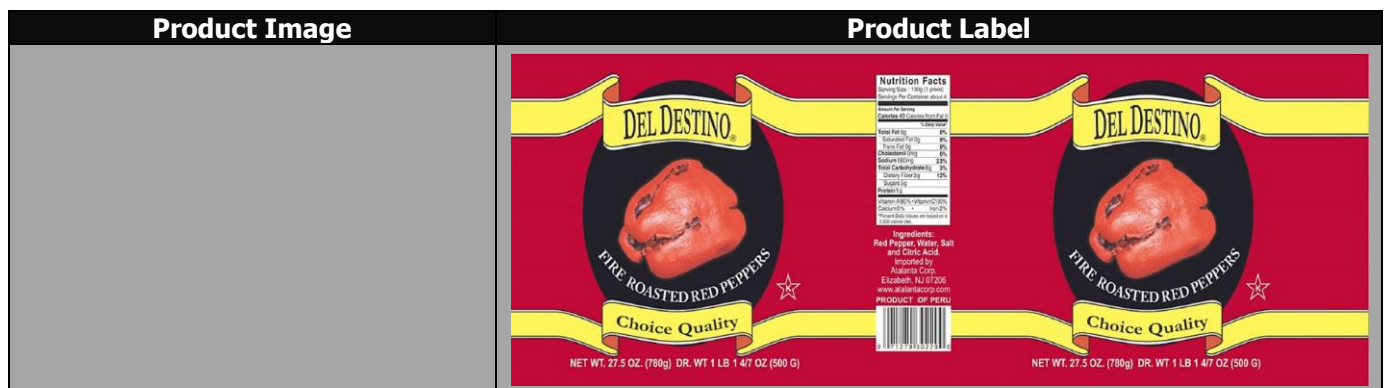
**Case/Package Code:**

**GN XX5244 YYDDD L**  
**G: Gandules Inc. S.A.C.**  
**N: Retort identification.**  
**XX5244: Item number.**  
**YY: Production year.**  
**DDD: Production date as per Julian code.**  
**L: Lot or shift of production**

**GTIN :** 10071270302207

**Unit Can Code/Coding Format:**

**XX5244 YYDDD**  
**XX5244: Item number.**  
**YY: Production year.**  
**DDD: Production date as per Julian code.**



**Product Properties**

**Product Description:**

Red pepper, roasted, peeled, cored and packed in a brine composed by salt and citric acid.

**Ingredient Statement:**

**Red pepper, water, salt, citric acid**

<b>Kosher (Y/N; type)</b>	Y
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	Y (No BPA)
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	N/A
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range; %)</b>	N/A

**Physical Properties:**

<b>Color</b>	Red characteristic
<b>Aroma &amp; Flavor</b>	Smoked and acid
<b>Texture</b>	Firm
<b>Appearance</b>	Uniform
<b>Size &amp; Shape Range (mm)</b>	N/A
<b>Vacuum</b>	Minimum 4 inches of Hg

**Chemical Properties:**

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

Minimum	Maximum	Target
3.5	4.0	3.75
0.15	0.55	0.35
4	8	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:**

<b>Total Plate Count</b>	Commercially stable
<b>Yeast and Molds</b>	Commercially stable
<b>Coliforms</b>	Commercially stable
<b>Staphylococcus, coagulase positive</b>	Commercially stable
<b>E.Coli</b>	Commercially stable
<b>Listeria</b>	Commercially stable
<b>Salmonella</b>	Commercially stable

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

**Serving Size:**  
 (As listed on Label)

1 pepper (130 g)  
**About 4**

**Serving Size:**

100g  
**About 5**

**Servings Per Container:**

**Servings Per Container:**

	Per Serving	DV%
<b>Calories:</b>	40	
<b>Total Fat (g)</b>	0	0%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	0	0%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	560	23%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	8	3%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	3	12%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	5	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	1	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	170	4%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0.36	2%

	Per Serving	DV%
<b>Calories:</b>	30.77	
<b>Total Fat (g)</b>	0	0%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	0	0%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	430.77	19%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	6.15	2%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	2.31	8%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	3.85	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0.77	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	130.77	3%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0.28	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:** 99 x 119 mm

**Case Gross Weight:** 25 Lbs

**Case Dimensions (in):** 16.25 L x 12.5 W x 5 H

**Storage Practice:** Store unopened cans in a cool and dry place out of direct sunlight.

**Case Cube (ft^):** 0.5877

**Storage Temperature:** 40 – 80 °F

**Block & Tier:** 8 x 10

**Shipping Temperature:** 40 – 80 °F

Cases Per Pallet:

80

**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
<b>Peanuts (including peanut oil)</b>	NO	NO	NO
<b>Tree Nuts</b>	NO	NO	NO
<b>Sesame Seeds</b>	NO	NO	NO
<b>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</b>	NO	NO	NO
<b>Eggs</b>	NO	NO	NO
<b>Fish</b>	NO	NO	NO
<b>Shellfish</b>	NO	NO	NO
<b>Soy (excluding soy oil)</b>	NO	NO	NO
<b>Wheat (Gluten)</b>	NO	NO	NO
<b>Sulphites</b>	NO	NO	NO
<b>Corn</b>	NO	NO	NO
<b>Poppy Seeds</b>	NO	NO	NO
<b>Sunflower Seeds</b>	NO	NO	NO
<b>MSG (monosodium glutamate)</b>	NO	NO	NO
<b>Tartrazine</b>	NO	NO	NO



Supplier No.	S978
Manufacturer No.	F42GND
Audit / Expiry Date	BRC/IFS/OCT2018