



Product Specification Sheet Grocery

Product Name: "Del Destino" Whole Maraschino Cherries with Stem - 4/1 GAL N

Item Number: 635835 Country of Origin: USA

Pack Size: 4/1 GAL Shelf Life Unopened/Opened: 1 YEAR / 6 months refrigerated

Unit Net Weight: 8 LBS (3.63 KG) Unit Drain Weight: N/A

UPC: 0 71270 30495 2 **Case/Package Code: XX5835 YYJJJ**

Production/ Expiration on the lid-P:DD/MM/YYYY-E:DD/MM/YYYY

GTIN: 10 0 71270 30495 9 **Unit Can Code/Coding Format:** The manufacturer will mark all cans & cases with the Atal anta production date code as

follows (using the Julian Date System)

XX5835 YYJJJ

example: XX5835 22014 (2022 Jan 14),

XX5835 22020 (2022 Jan 20)

Production/ Expiration on the lid-P:DD/MM/YYYY-E:DD/MM/YYYY



Product Properties Product Description: Maraschino Cherries With Stem Cherries , High Fructose Corn Syrup , Water, Potassium Sorbate (preservative) , Sodium Benzoate (preservative) , Citric Acid, Natural & Artificial Flavor, FD&C Red #40, Sulfur Dioxide (preservative) CONTAINS: SULFITES Machine Pitted – May Contain Pit/Pit Fragments

Kosher (Y/N; type) Y; OU GMO Free (Y/N) N/A **BPA NI (Not Intentionally** Added) (Y/N); Lid, Can, Jar, Ν **Environmental** Organic (Y/N; type) Ν Pieces Count (per package) About 225 Easy Open (Y/N; type) Ν 10% Piece Fragments (Range; %)

Physical Properties:

Color A good uniform bright red color

Sweet Maraschino Cherry Flavor With A Hint of Almond **Aroma & Flavor Texture** Firm characteristic of Maraschino Cherries Round, Red, Uniform in Color without stem **Appearance** Size & Shape Range (mm) 22/24 mm **Vacuum** Vaccuum sealed

Chemical Properties:

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

Minimum	Maximum	Target
3.2	3.8	3.5
N/A	N/A	N/A
26	38	32
N/A	N/A	N/A
<150	150	50
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

Microbiological Properties:

Serving Size:

Total Plate Count <500/gm **Yeast and Molds** <10 CFU/gm **Coliforms** <3 MPN/ gm Staphylococcus, coagulase positive Negative E.coli Negative Listeria Negative Salmonella Negative

Servings Per Container:

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

(As listed on Label) 1 Cherry (6g) Serving Size: **Servings Per Container:** About 225 DV% Per Servin<u>g</u> Calories (Kcal): 5 Total Fat (g) 0% 0 *Changed from 65-78q: 0 0% Saturated Fat (g): Trans Fat (g): 0 Cholesterol (mg): 0 0% Sodium (mg) 0 0% *Changed from 2,400-2,300mg Total Carbohydrate (g) 1 0% *Changed from 300-275g Dietary Fiber (g) 0 0% *Changed from 25-28g Total Sugars (g): 1 **Added Sugars** 1 2% Protein (g): 0 Vitamin D (mcg) 0 0% *Changed from 400IU (10µg) – 20µg 0 0% Calcium (mg) *Changed from 1,000—1,300mg 0 0% Iron (mg): 0 0% Potassium (mg) *Changed from 3,500-4,700mg

DV% Per Serving Calories (Kcal): 110 Total Fat (g) 0.06 0% *Changed from 65-78g. 0 0% Saturated Fat (g): Trans Fat (g): 0 Cholesterol (mg): 0 0% Sodium (mg) 16 1% *Changed from 2,400-2,300mg 27.79 10% Total Carbohydrate (g) *Changed from 300-275g. Dietary Fiber (g) 1.4 5% *Changed from 25-28g Total Sugars (g): 25.2 **Added Sugars** 25.2 50% Protein (g): 0.41 Vitamin D (mcg) 0% *Changed from 400ΙU (10μg) – 20μg 33 3% Calcium (mg) *Changed from 1,000—1,300mg 0 0% Iron (mg): 25 1% Potassium (mg) *Changed from 3,500-4,700mg

100g

18 (drained)

^{*}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:	38.5 Lbs			
	12 5" 12 5" 10 5"	·	Store unopened product in a cool and dry place out of direct			
Case Dimensions (in):	12.5" x 12.5" x 10.5"	Storage Practice:	sunlight.			
Case Cube (ft^):	0.9494	Storage Temperature:	40 – 80 °F			
TI & HI:	12 x 4	Shipping Temperature:	40 – 80 °F			
Cases Per Pallet:	48					

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	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulfites	Yes	Yes	Yes
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.	S150/S1344
Manufacturer No.	S150/S1344