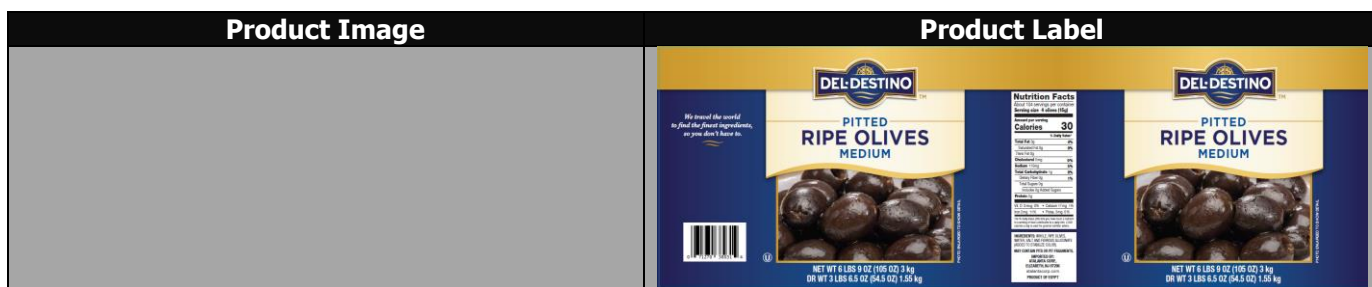




**Product Name: "Del Destino" Olives, Ripe Medium Pitted 6/10**

<b>Item Number:</b>	<b>685207</b>	<b>Country of Origin:</b>	<b>Egypt</b>
<b>Pack Size:</b>	<b>6/10</b>	<b>Shelf Life Unopened/Opened:</b>	<b>2 years/25 days refrigerated</b>
<b>Unit Net Weight:</b>	<b>6 Lbs 9 Oz (105 Oz) 3 Kg</b>	<b>Unit Drain Weight:</b>	<b>3 Lbs 6.5 Oz (54.5 Oz) 1.55 Kg</b>
<b>UPC :</b>	<b>0 71270 38031 4</b>	<b>Case/Package Code :</b>	<b>XX5207 YYJJJ</b>
<b>GTIN :</b>	<b>10 0 71270 38031 1</b>	<b>Can Code/Coding Format :</b>	<b>The manufacturer will mark all cans &amp; cases with the Atalanta production date code as follows (using the Julian Date System): XX5207 YYJJJ example: XX5207 17009 (2017 Jan 9), XX5207 17280 (2017 Oct 7)</b>



**Product Properties**

<b>Product Description:</b>	Ripe black olives that have been pitted. Ripe olives are a low acid product, which during the canning process must be cooked (sterilized) at high temperature 121.1 C to prevent bacterial growth.
<b>Ingredient Statement:</b>	<b>Whole Ripe olives, Water, Salt and Ferrous Gluconate (added to stabilize color). May Contain Pits or Pit Fragments</b> May vary depending on Country of Origin, Producer and Seasonality

<b>Kosher (Y/N; type)</b>	Y; OU
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI; Lid, Can, Jar, Environmental</b>	N
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	6
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range ; %)</b>	Less than 0.5%

**Physical Properties:**

<b>Color</b>	Dark Brown to Black on outside, lighter on the inside.
<b>Aroma &amp; Flavor</b>	Nutty ("almond-like"), typical of ripe black olives.
<b>Texture</b>	Firm, resistant to a slight pressure between fingers.
<b>Appearance</b>	Dark Brown to Black on outside, lighter on the inside.
<b>Size &amp; Shape Range (mm)</b>	Diameter( 17: 25 mm) thickness( 5.3:6.5 mm)
<b>Vacuum</b>	+ve 3 inches

**Chemical Properties:**

	Minimum	Maximum	Target
<b>pH (range)</b>	4.7	N/A	6.8

**Titration 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
N/A	N/A	N/A
1.8 %	3 %	2.2 %
Zero	Zero	Zero
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>	100 cfu
<b>Yeast and Molds</b>	Not detected
<b>Coliforms</b>	Not detected
<b>Staphylococcus, coagulase positive</b>	Not detected
<b>E.Coli</b>	Not detected
<b>Listeria</b>	Not detected
<b>Salmonella</b>	Not detected

**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)

**4 olives (15g)**

**Serving Size:**

**100g**

**Servings Per Container:**

**About 104**

**Servings Per Container:**

**About 15**

	Per Serving	DV%
<b>Calories:</b>	30	
<b>Total Fat (g)</b>	3	4%
<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>	115	5%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	1	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	1%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	17	1%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	3	0%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	2	11%

	Per Serving	DV%
<b>Calories:</b>	210	
<b>Total Fat (g)</b>	20	26%
<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>	767	32%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	5	2%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	1	4%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	2	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	111	9%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	18	0%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	10	56%

\*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**

<b>Can Size (mm):</b>	153 mm * 178 mm
<b>Case Dimensions (in):</b>	19(L) x 12.75(W) x 7.5(H)
<b>Case Cube (ft^):</b>	1.0514

<b>Case Gross Weight:</b>	45 lbs
<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Storage Temperature:</b>	40 – 80 °F

**Block & Tier:** 7 x 8  
**Cases Per Pallet:** 56

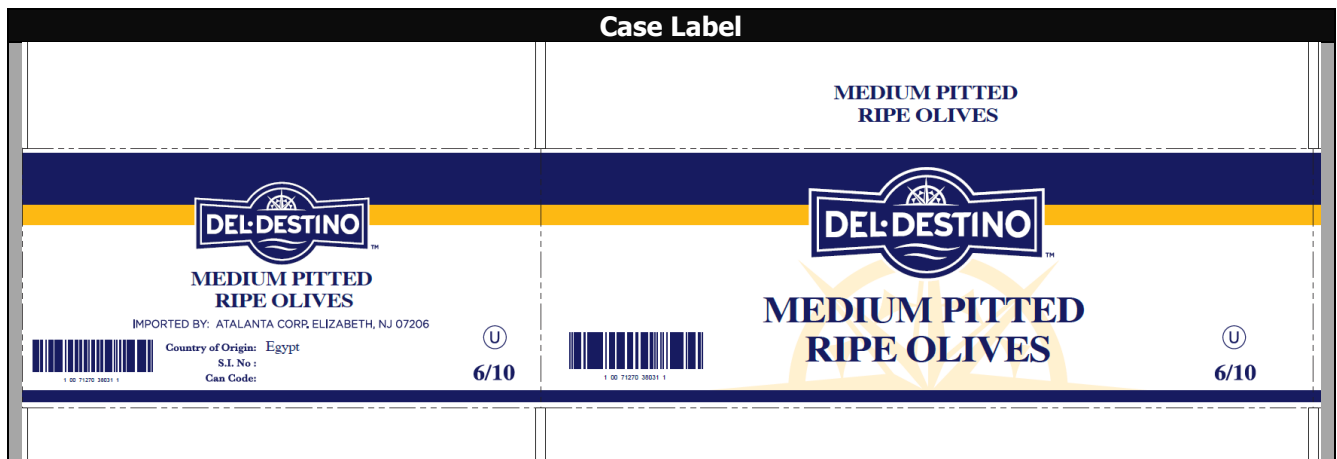
**Shipping Temperature:** 40 – 80 °F

**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	Yes
<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

**Case Label**



Supplier No.	S743/ S1508
Manufacturer No.	F68WAD/ S1508
Audit / Expiry Date	BRC/JAN2020