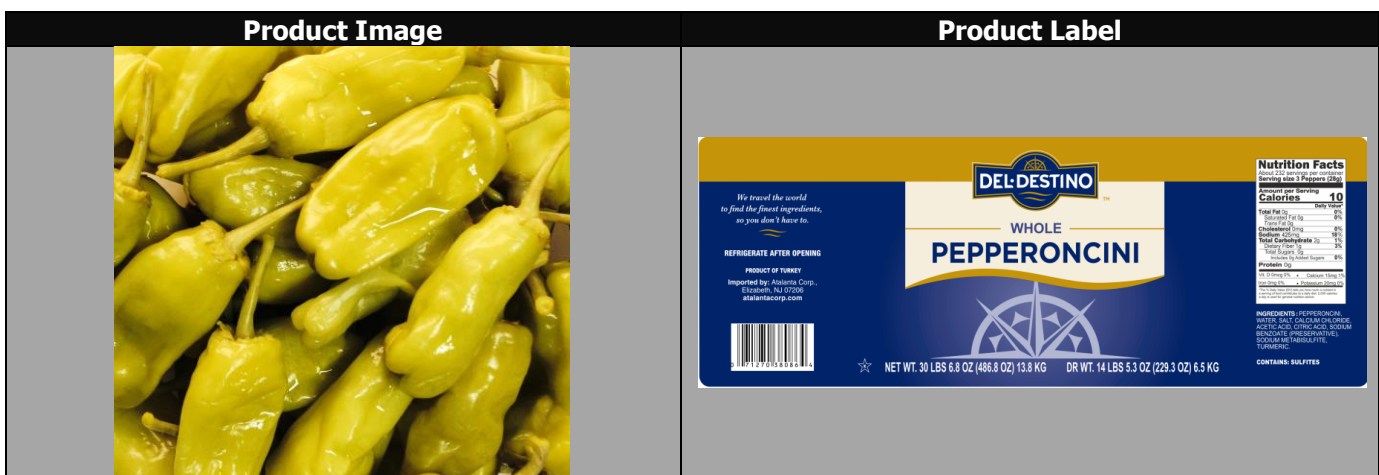




<b>Product Name:</b> "Del Destino" Pepperoncini, 5 Gal Pail			
<b>Item Number:</b>	<b>345224</b>	<b>Country of Origin:</b>	<b>Turkey</b>
<b>Pack Size:</b>	<b>5 Gal</b>	<b>Shelf Life Unopened/Opened:</b>	<b>2 Years/2 Months Refrigerated</b>
<b>Unit Net Weight:</b>	<b>30Lbs 6.8Oz (486.8 Oz) 13.8 kg</b>	<b>Unit Drain Weight:</b>	<b>14Lbs 5.3Oz (229.3Oz) 6.5 kg</b>

<b>UPC :</b>	<b>0 71270 38086 4</b>	<b>Case/Package Code:</b>	<b>15-10661-101</b> <b>XX5224 17 111 AV</b> <b>11:50</b>
<b>GTIN :</b>	<b>No Case Label</b>	<b>Unit Can Code/Coding Format:</b>	<b>PO Number</b> <b>ITEM YEAR DAY PRODUCERS CODE</b> <b>HOUR</b>



**Product Properties**

<b>Product Description:</b>	Whole Pepperoncini packed in water and salt.
<b>Ingredient Statement:</b>	<b>PEPPERONCINI, WATER, SALT, CALCIUM CHLORIDE, ACETIC ACID, CITRIC ACID, SODIUM BENZOATE (PRESERVATIVE), SODIUM METABISULFITE, TURMERIC.</b>
<b>Contains: Sulfites</b>	

<b>Kosher (Y/N; type)</b>	<u>Y, STAR K</u>
<b>GMO Free (Y/N)</b>	<u>Y</u>
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	<u>Y (No BPA)</u>
<b>Organic (Y/N; type)</b>	<u>N</u>
<b>Pieces Count (per package)</b>	<u>710 (+-100)</u>
<b>Easy Open (Y/N; type)</b>	<u>Y</u>
<b>Piece Fragments (Range ; %)</b>	<u>Max 3%</u>

<b>Physical Properties:</b>	
<b>Color</b>	<u>Golden yellow to yellow green</u> <u>Characteristic of ripe pepperoncini, with no off odors or flavors.</u>
<b>Aroma &amp; Flavor</b>	<u>Medium-hot flavor and vinegary taste.</u>
<b>Texture</b>	<u>Firm and crisp</u>
<b>Appearance</b>	<u>Clean, without any foreign matter. Liquid should be clear.</u>
<b>Size &amp; Shape Range (mm)</b>	<u>30-60 mm ( &lt;30 mm – 60 mm &gt; max %20 )</u>

**Chemical Properties:**

	Minimum	Maximum	Target
pH (range)	2.9	3.6	3.2
Titrate Acidity (range)	0.7%	1.6%	1.0%
°Brix (range)	N/A	N/A	N/A
Salt Percentage – Volhard Method (range)	2%	3.7%	2.8%
Sulfur Dioxide (range)	>100 ppm	250 ppm	200 ppm
% Moisture (range)	N/A	N/A	N/A
Free Fatty Acid Value	N/A	N/A	N/A
Peroxide Value	N/A	N/A	N/A

**Microbiological Properties:**

Total Plate Count	<100,000 cfu/g
Yeast and Molds	<2,500cfu/g
Coliforms	<10 cfu/g
Staphylococcus, coagulase positive	None/ g
E.Coli	None/ g
Listeria	None/ g
Salmonella	None/25 g

**Nutritionals**

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

Serving Size:                     About 3 Peppers                          Serving Size:                     100g                      
 (As listed on Label)                     (28g)                          Servings Per Container:                     About 65                      
 Servings Per Container:                     About 232                    

	Per Serving	DV%
<b>Calories:</b>	10	
<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>	400	17%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	2	1%
<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>	0	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	20	2%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	25	1%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

	Per Serving	DV%
<b>Calories:</b>	35.7	
<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>	1430	60%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	7	2%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	3.5	14%
<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>	70	7%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	89	3%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

\*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>Individual Unit Dimension:</b>	11.23" X 12.49" X 10.88" in	<b>Case Gross Weight:</b>	33.5 Lbs
<b>Case Dimensions (in):</b>	12.83" x 12.83" x 12.32"	<b>Storage Practice:</b>	Store unopened containers in a cool and dry place out of direct sunlight.
<b>Case Cube (ft^):</b>	1.1736	<b>Storage Temperature:</b>	40 – 80 °F
<b>Block &amp; Tier:</b>	12 x 4	<b>Shipping Temperature:</b>	40-80 °F
<b>Cases Per Pallet:</b>	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
<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 &amp; 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
<b>Sulphites</b>	<b>YES</b>	<b>YES</b>	<b>YES</b>
<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
<b>Tartrazine</b>	NO	YES	YES
<i>Celery</i>	NO	NO	YES

**Case Label**



Supplier No.	S041
Manufacturer No.	S041
Audit / Expiry Date	BRC/JUN2019