



Product Specification Sheet Grocery

"CELEBRITY" TUNA, TONGOL CHUNK LT VB 6/66.5 OZ **Product Name:**

Item Number: XX7550 **Country of Origin:** Vietnam, Thailand, China

Pack Size: 6 / 66.5 OZ Shelf Life Unopened/Opened: 3 years

Unit Net Weight: 4Lbs 2.5oz (66.5oz) **Unit Drain Weight:** 2Lbs 12.5oz (44.45oz) 1.26Kg

1.88Kg

UPC: 0 71270 30273 6 Case/Package Code: **XX7550 YYJJJ**

The manufacturer will mark all cans & GTIN: 1 00 71270 30273 3 **Unit Can Code/Coding Format:** cases with the Atalanta production date code as follows (using the Julian

> Date System): XX7550 YYJJJ Example: XX7550 18009 (2018, Jan 9)

XX7550 18124 (2018, May 4)



Product Description:	Canned tongol tuna chunk in brine with VB	
Ingredient Statement:	Tuna, water, vegetable broth (peas and carrots extract) and Contains: Tuna	
Kosher (Y/N; type)	_Y; OU	
GMO Free (Y/N)	Υ	
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (No BPA)	
Organic (Y/N; type)	N	
Pieces Count (per package)	N/A	
Easy Open (Y/N; type)	N	
Flake %	Max 35%	
Histamine	< 50 ppm	
Methyl Mercury	< 0.5 ppm	

Physical Properties:

Uniform, characteristic of the species, normal contrast between Color pieces.

- Mild and characteristic of the species.

- No off odor and flavor indicative of decomposition, oxidation and

Aroma & Flavor contamination may present.

- Shall be typical of the species and source.

Texture - Firm to slightly soft.

- Free from any greenish , gray-green , orange or caramelized

N/A

- Free from extraneous matter and foreign bodies.

- Cloudy and gell appearance of VB may present. **Appearance**

Size & Shape Range (mm) \geq 2.0 inch Hg Vacuum

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Chemical Properties:

pH (range)

Titrable Acidity (range)

Brix (range)

Salt Percentage — Volhard Method (range)

Sulfur Dioxide (range)

Moisture (range)

Free Fatty Acid Value

Minimum	Maximum	Target
6	7	6-7
N/A	N/A	N/A
N/A	N/A	N/A
Max 1.5%	Max 1.5%	Max 1.5%
N/A	N/A	N/A

Microbiological Properties:

Peroxide Value

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

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

Serving Size: 1/3 Cup (85g) 3 Oz (As listed on Label) drained **Serving Size:** 100q **Servings Per Container: Servings Per Container:** 15 servings 13 servings Per DV% Per DV% Serving Serving **Calories:** 90 **Calories:** 109 Total Fat (g) 1% 1.06 Total Fat (g) 1 1% *Changed from 65-78g: *Changed from 65-78g: Saturated Fat (g): 0 0% Saturated Fat (g): 0.33 2% 0 Trans Fat (g): Trans Fat (g): 0 Cholesterol (mg): 35 12% Cholesterol (mg): 42.4 14% Sodium (mg) 300 13% Sodium (mg) 348 15% *Changed from 2,400-2,300mg *Changed from 2,400-2,300mg 0 0% 0 0% Total Carbohydrate (g) Total Carbohydrate (g) *Changed from 300-275g *Changed from 300-275g 0% Dietary Fiber (g) 0 Dietary Fiber (g) 0 0% *Changed from 25-28g : *Changed from 25-28g : 0 0 Total Sugars (g): Total Sugars (g): 0% 0 0% **Added Sugars** 0 **Added Sugars** 21 24.9 Protein (g): Protein (g): 0 0% Vitamin D (mcg) Vitamin D (mcg) 0 0% *Changed from 400ΙU (10μg) – 20μg *Changed from 400IU (10μg) – 20μg 2% 13 2% Calcium (mg) Calcium (mg) 15.6 *Changed from 1,000—1,300mg *Changed from 1,000—1,300mg 160 4% 193 4% Potassium (mg) Potassium (mg) *Changed from 3,500-4,700mg *Changed from 3,500-4,700mg Iron: 1 4% Iron: 0.66 4%

^{*}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.

Individual Unit Dimension:	603x408	Case Gross Weight:	30 Lbs
			Store unopened product in a
			cool and dry place out of direct
Case Dimensions (in):	9 L x 12.25 W x 5 H (in)	Storage Practice:	sunlight.
Case Cube (ft^):	0.319	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
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	Yes (tuna)	Yes (tuna)	Yes (tuna)
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	Yes (sunflower oil)	Yes (sunflower oil)
MSG (monosodium glutamate)	No	No	Yes (MSG)
Tartrazine	No	No	No



Supplier No.	S708/S772/S490
Manufacturer No.	S708/F83TCC/S490
Audit / Expiry Date	BRC/JUN2018