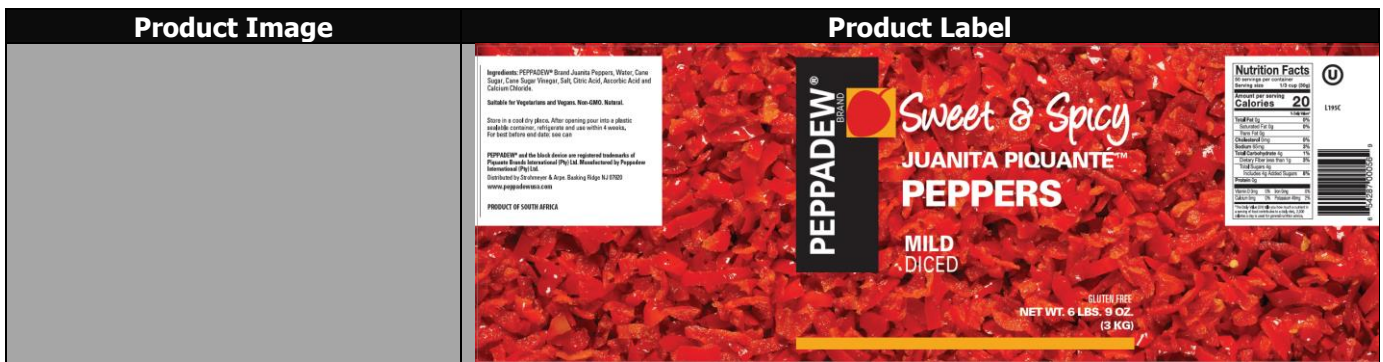




Product Name: "Peppadew" Diced Sweet Picante Peppers - 2/A10

Item Number:	900834	Country of Origin:	SOUTH AFRICA
Pack Size:	2/A10	Shelf Life Unopened/Opened:	2 YEARS / 4 weeks refrigerated
Unit Net Weight:	6 Lbs and 9 Oz (3 Kg)	Unit Drain Weight:	3 Lbs and 5 Oz (53 Oz) 1.5 Kg

UPC:	6 54287 00056 9	Case/Package Code:	Production Code: 02622B PP
			Date of Manufacture: Produced:26/01/2022 (DD/MM/YYYY)
			Best Before Date: Best Before End: 01/2024 (MM/YYYY)
GTIN:	10 6 54287 00056 6	Unit Can Code/Coding Format:	Production Code Explanation: 02622B PP
			026 = Day of Year, in this case 26 Jan
			20 = Year, in this case 2020
			B = Shift, in this case B
			PP = Unique Factory Code



Product Properties

Product Description:	Pasteurized, diced deseeded Juanita Piquanté™ peppers packed in a sweet & sour brine solution.
Ingredient Statement:	PEPPADEW® Brand Juanita Peppers, Water, Cane Sugar, Cane Sugar Vinegar, Salt, Citric Acid, Ascorbic Acid and Calcium Chloride.

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

Physical Properties:

Color	Orange to red, deseeded fruit pieces packed in a light-yellow liquid Sweet & sour, typical piquanté pepper flavor, with heat levels varying from slightly hot to hot. The natural occurring capsaicin in the fruit is influenced by several factors, including; genetic make-up of cultivar, weather conditions, growth conditions, fruit age and fruit size.
Aroma & Flavor	Texture of fruit is firm and crunchy during the first couple of months after production, but then gradually softens as the product ages. Texture may therefore vary from firm and crunchy to soft, depending on the age of the product.
Texture	- with a tolerance for minor internal and external blemishes due to the nature of the fruit,
Appearance	- with a tolerance for some seed (≤ 10 g) in the fruit/brine.

Size & Shape Range (mm)	IN-LINE BRINE FILTRATION: Mesh size 0.25 mm
Vacuum	N/A

Chemical Properties:

pH (range)
Titrateable Acidity (range) - (expressed as acetic acid)
°Brix (range)
Salt Percentage – Volhard Method (range)
Sulfur Dioxide (range)
% Moisture (range)
Free Fatty Acid Value
Peroxide Value

Minimum	Maximum	Target
3.1	3.7	-
1.1%	1.9%	-
18	24	-
N/A	N/A	N/A
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:

Total Plate Count
Yeast and Molds
Coliforms
Staphylococcus, coagulase positive
E. coli
Listeria
Salmonella

Max 1000 cfu / g
Max 10 cfu / g
N/A
N/A
0 cfu / g
Absent in 25 g
Absent in 25 g

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

Serving Size:
 (As listed on Label)

1/3 cup (30g)

Serving Size:

100g

Servings Per Container:

50

Servings Per Container:

15 (DRAINED)

	Per Serving	DV%
Calories (Kcal):	20	
Total Fat (g)	0	0%
<i>*Changed from 65-78g:</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	65	3%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	4	1%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	<1	3%
<i>*Changed from 25-28g:</i>		
Total Sugars (g):	4	
Added Sugars	4	8%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	5	0%
<i>*Changed from 1,000-1,300mg:</i>		
Iron (mg):	0	0%
Potassium (mg)	49	2%
<i>*Changed from 3,500-4,700mg:</i>		

	Per Serving	DV%
Calories (Kcal):	66	
Total Fat (g)	0.5	1%
<i>*Changed from 65-78g:</i>		
Saturated Fat (g):	0.1	1%
Trans Fat (g):	0	
Cholesterol (mg):	<5	2%
Sodium (mg)	209	9%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	12.5	5%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	3.2	11%
<i>*Changed from 25-28g:</i>		
Total Sugars (g):	12.5	
Added Sugars	12.5	25%
Protein (g):	1.1	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	16.7	1%
<i>*Changed from 1,000-1,300mg:</i>		
Iron (mg):	0	0%
Potassium (mg)	163.3	3%
<i>*Changed from 3,500-4,700mg:</i>		

*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

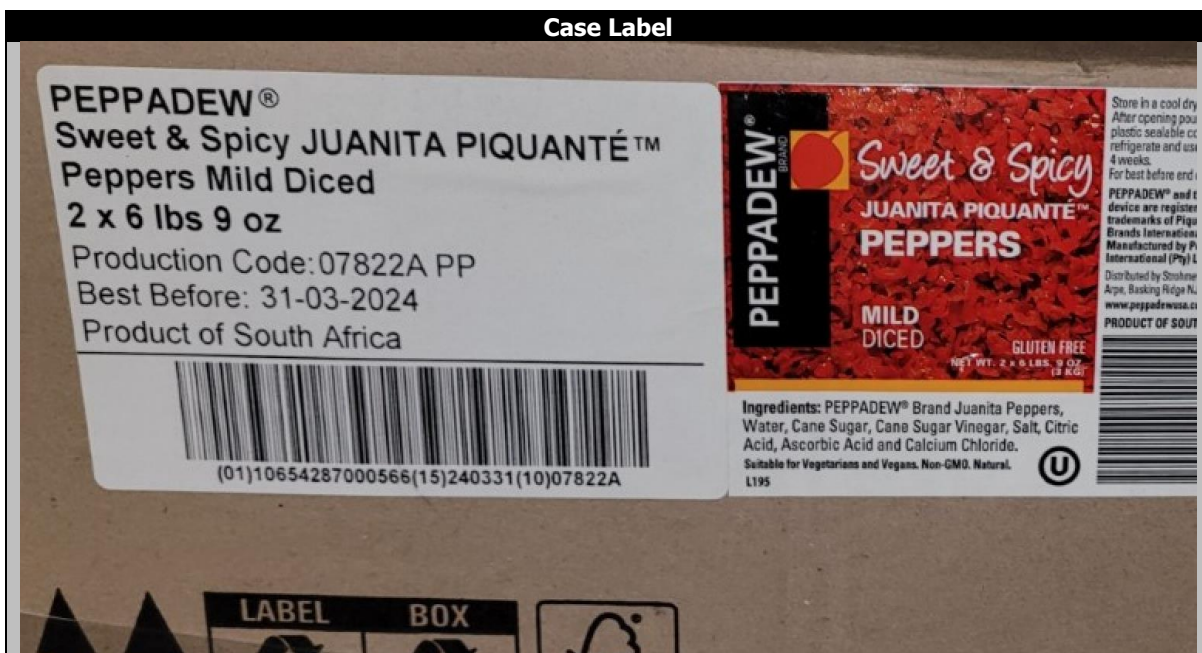
Individual Unit Dimension:	7" (h) x 6" (d)	Case Gross Weight:	15 Lbs
			Store unopened cans in a cool and dry place out of direct sunlight.
Case Dimensions (in):	12.5" x 6.4" x 7.4"	Storage Practice:	
Case Cube (ft^3):	0.3426	Storage Temperature:	40 – 80 °F
TI & HI:	21 x 7	Shipping Temperature:	40 – 80 °F
Cases Per Pallet:	147		

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	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

Case Label



Supplier No.	S974
Manufacturer No.	F90PEP