



**atalanta**  
Delivering the Global Harvest

## Product Specification Sheet Grocery

### Product Name: "Maria" Peppers, Diced Red Pimientos 12/28 OZ

<b>Item Number:</b>	00240	<b>Country of Origin:</b>	Perú
<b>Pack Size:</b>	12/28 OZ	<b>Shelf Life Unopened/Opened:</b>	3 years/7 days refrigerated
<b>Unit Net Weight:</b>	1 LB 12 OZ (28 OZ) 794 G	<b>Unit Drain Weight:</b>	1 LB 2 OZ (18 OZ) 500 G

<b>UPC :</b>	0 70352 00240 3	<b>Case/Package Code:</b>	XX0240 YYJJJMA The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date System): XX0240 YYJJJMA example: XX0240 19134MA (2019 May 14)
<b>GTIN :</b>	10 0 70352 00240 0	<b>Unit Can Code/Coding Format:</b>	XX0240 YYJJJMATP XX0240: code of customer; YY: Last two digits of the year of production; JJJ: julian day; MA: AIB north plant; T: shift of production; P: Production day to complete container. example: XX0240 19134MA21 (2019 May 14, shift 2, Production day 1)



### Product Properties

**Product Description:** Whole Roasted Peppers packed in water and salt.

**Ingredient Statement:** Red Peppers, Water, Salt, Citric Acid and Calcium Chloride

<b>Kosher (Y/N; type)</b>	Y, OU
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	Y (No BPA)
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	N/A
<b>Easy Open (Y/N; type)</b>	Y
<b>Piece Fragments (Range; %)</b>	N/A

### Physical Properties:

<b>Color</b>	Typical bright red to red-orange color.
<b>Aroma &amp; Flavor</b>	Product shall have good typical roasted flavor & odor characteristics of the sweet pepper.
<b>Texture</b>	Firm walls not mushy.

**Appearance**  
**Size & Shape Range (mm)**  
**Vacuum**

Roasted Peppers are free from any visible defects and will not have a high number of seeds.  
 The can should be clean with lacquered ends and should show no signs of de-tinning  
 Min. 1 pulg Hg.

**Chemical Properties:**

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

Minimum	Maximum	Target
3.8	4.2	3.9
-	-	-
4.0	6.0	5.0
0.4	0.8	0.6
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**

Commercially Sterile, no microbiological growth  
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**Nutritionals**  
 (\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

**Serving Size:**  
 (As listed on Label)

**1/2 cup (130g)**

**Serving Size:**

**100g**

**Servings Per Container:**

**4 servings**

**Servings Per Container:**

**5 servings**

	Per Serving	DV%
<b>Calories:</b>	25	
<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>	220	9%
<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	3%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	4	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	1	
<b>Vitamin D (mcg)</b>	1	4%
<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>	140	2%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

	Per Serving	DV%
<b>Calories:</b>	18.9	
<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>	174	7%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	3.8	1%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0.75	2%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	2.94	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0.54	
<b>Vitamin D (mcg)</b>	0.75	4%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	17.3	1%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium</b>	110	2%
<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.

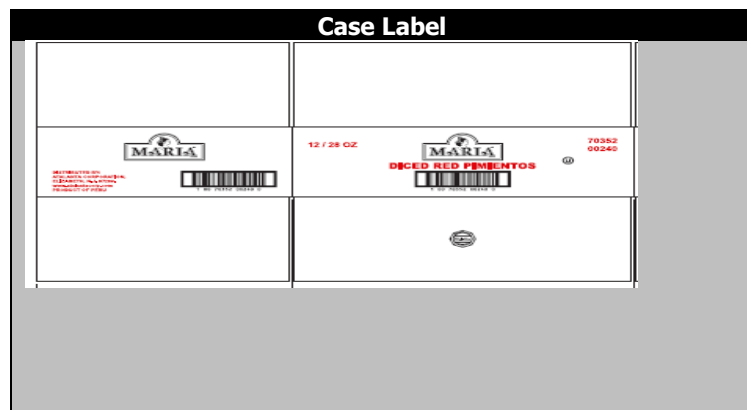
Packaging			
<b>Individual Unit Dimension:</b>	L x W x H	<b>Case Gross Weight:</b>	24 Lbs
<b>Case Dimensions (in):</b>	16.25" L x 12.5" W x 5.25" H (in)	<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Case Cube (ft^):</b>	0.6171	<b>Storage Temperature:</b>	40 – 80 °F
<b>Block &amp; Tier:</b>	8 x 10	<b>Shipping Temperature:</b>	40 – 80 °F
<b>Cases Per Pallet:</b>	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
<b>Peanuts (including peanut oil)</b>	No	No	No
<b>Tree Nuts</b>	No	No	No
<b>Sesame Seeds</b>	No	Yes	Yes
<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



Supplier No.	S081
Manufacturer No.	F42AGN
Audit / Expiry Date	BRC/JAN2020