



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Eiffel Tower" Vinegar, Champagne 2/5 LTR

Item Number :	353627	Country of Origin :	France
Pack Size :	2/5 LTR	Shelf Life Unopened/Opened :	2 Years / 2 Years
Unit Net Weight:	169 FL OZ (5 L)	Unit Drain Weight :	N/A

UPC : 0 71270 38075 8 **Case/Package Code :** **Batch number: 135847**
Best Before/Production Date YYYYMMDD
GTIN : 10 0 71270 38075 5 **Can Code/Coding Format :** **Batch number: 13587**
REXXXAA HH:MM

135847 corresponds to the lot
RE=REIMS
XXX=Calendar day of production
XX=Year of production
HH:MM=Hour of production

Product Image	Product Label

Product Properties

Product Description: Champagne Vinegar

Ingredient Statement: **White wine vinegar.**
Contains: Sulfites

Kosher (Y/N; type)	<u>No</u>
GMO Free (Y/N)	<u>Yes</u>
BPA NI (Y/N); Lid, Can, Jar, Environmental	<u>Yes (No BPA)</u>
Organic (Y/N; type)	<u>No</u>
Pieces Count (per package)	<u>2</u>
Easy Open (Y/N; type)	<u>Yes</u>
Piece Fragments (Range ; %)	<u>N/A</u>

Physical Properties:

Color Clear Amber

Aroma & Flavor Vinegar, White Champagne-Ardennes

Texture	Liquid
Appearance	Clear Amber
Size & Shape Range (mm)	N/A

Chemical Properties:

	Minimum	Maximum	Target
pH (range)	2.2	3.0	2.6
Titration Acidity (range)	6.8 g/100ml	7.2 g/100ml	7.0 g/100ml
°Brix (range)	N/A	N/A	N/A
Salt Percentage – Volhard Method (range)	N/A	N/A	N/A
Sulfur Dioxide (range)		30 ppm	< 30 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	No Microbial Growth
Yeast and Molds	No Microbial Growth
Coliforms	No Microbial Growth
Staphylococcus, coagulase positive	No Microbial Growth
E.Coli	No Microbial Growth
Listeria	No Microbial Growth
Salmonella	No Microbial Growth

Nutritionals

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

Serving Size:

(As listed on Label)

1 Tbsp (15ml)**Serving Size:****100 mL****Servings Per Container:****About 333****Servings Per Container:****About 50**

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

	Per Serving	DV%
Calories:	5	
Total Fat (g)	0.1	1%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0.1	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	2.9	0%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	0.9	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0.4	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0.1	
Added Sugars	0	0%
Protein (g):	0.4	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	13.3	1%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	100	2%
<i>*Changed from 3,500-4,700mg:</i>		
(mg)		
Iron:	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

Individual Unit Dimension:	11.22 x 5.07 x 11.25 in	Case Gross Weight:	23.2 Lbs
			Store unopened product in a cool and dry place out of direct sunlight.
Case Dimensions (in):	13.2 x 10 x 11.4 (in)	Storage Practice:	
Case Cube (ft[^]):	0.8708	Storage Temperature:	40 – 80 °F
Block & Tier:	16 x 5	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
<i>Peanuts (including peanut oil)</i>	NO	NO	NO
<i>Tree Nuts</i>	NO	YES	YES
<i>Sesame Seeds</i>	NO	YES	YES
<i>Milk & derivatives (Specify: milk, casein, whey, etc)</i>	NO	NO	YES
<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	YES	YES
<i>Wheat (Gluten)</i>	NO	NO	NO
<i>Sulphites</i>	YES	YES	YES
<i>Corn</i>	NO	YES	YES
<i>Poppy Seeds</i>	NO	NO	NO
<i>Sunflower Seeds</i>	NO	NO	NO
<i>MSG (monosodium glutamate)</i>	NO	NO	NO
<i>Tartrazine</i>	NO	NO	NO

Case Label

Champagne Ardenne Vinegar 2X5L # 353627

EIFFEL TOWER

Imported by Atalanta Corp., Elizabeth NJ 07206

PRODUCT OF FRANCE Order number: 262217

Production date: YYYY/MM/DD - Best Before date: YYYY/MM/DD

Keep in a cool and dry place



10071270380755

06630-610CHSL

Supplier No.	S1207
Manufacturer No.	S1207
Audit / Expiry Date	BRC/AUG2020