



atalanta
Delivering the Global Harvest

Product Specification Sheet
Grocery

Product Name: "Del Destino" Tricolor Jalapeño Peppers Sliced 6/10

Item Number:	429696	Country of Origin:	Peru
Pack Size:	6 /10	Shelf Life Unopened/Opened:	3 Years/ 7 days refrigerated
Unit Net Weight:	6 LB 6.25 OZ (102.25 OZ) 2.9 KG	Unit Drain Weight:	3 LB 5 OZ (53 OZ) 1.5 KG

UPC :	071270 387238	Case/Package Code:	G XXPPPP YYDDD
GTIN :	10 0 71270 38723 5	Unit Can Code/Coding Format:	G XXPPPP YYDDD INK INJECTION
		G	GANDULES INC SAC
		XX	ATALANTA'S CODE
		PPPP	LAST 4 DIGITS ITEM #
		YY	YEAR OF PRODUCTION
		DDD	JULIAN DAY CALENDAR



Product Properties

Product Description:

Tricolor Jalapeño peppers, manufactured with fresh fruits of red and green jalapeño pepper (*Capsicum annuum*) and Yellow chili pepper (*Capsicum baccatum*), free of pathological damage and with odor, color and flavor characteristics of the variety.

Ingredient Statement:

Green Jalapeno pepper, Red Jalapeno pepper, Yellow Chili pepper, Water, Vinegar, Salt.

Kosher (Y/N; type)	<u>Y; Star K</u>
GMO Free (Y/N)	<u>Y</u>
BPA NI (Y/N); Lid, Can, Jar, Environmental	<u>Y, 2017 Productions</u>
Organic (Y/N; type)	<u>N</u>
Pieces Count (per package)	<u>N/A</u>
Easy Open (Y/N; type)	<u>N</u>
Piece Fragments (Range ; %)	<u>Foreign material: Absence</u>

Physical Properties:

Color	<u>Red/green jalapeño & yellow chili, typical of the fruit.</u>
Aroma & Flavor	<u>Characteristic</u>
Texture	<u>Firm</u>
Appearance	<u>Uniform</u>
Size & Shape Range (mm)	<u>Sliced</u>
Vacuum	<u>≥ 4.0 IN HG</u>

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
3.00	3.60	3.30
0.55	0.95	0.75
N/A	N/A	N/A
1.80	2.80	2.30
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	Commercial sterile, no microbiological growth
Yeast and Molds	Commercial sterile, no microbiological growth
Coliforms	Commercial sterile, no microbiological growth
Staphylococcus, coagulase positive	Commercial sterile, no microbiological growth
E.Coli	Commercial sterile, no microbiological growth
Listeria	Commercial sterile, no microbiological growth
Salmonella	Commercial sterile, no microbiological growth

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

Serving Size:
 (As listed on Label)

1/4 cup (30g)

Serving Size:

100g

Servings Per Container:

50 servings

Servings Per Container:

About 15

	Per Serving	DV%
Calories:	5	
Total Fat (g)	0	
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0 %
Trans Fat (g):	0	0 %
Cholesterol (mg):	0	
Sodium (mg)	220	10 %
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	1	0 %
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	<1	4 %
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0 %
Protein (g):	0	
Vitamin D	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium	15.3	2 %
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	26.4	0 %
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.0	0 %

	Per Serving	DV%
Calories:	13.6	
Total Fat (g)	0	
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0 %
Trans Fat (g):	0	0 %
Cholesterol (mg):	0	
Sodium (mg)	720	31 %
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	4	1 %
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	2.5	9 %
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	1.27	
Added Sugars	0	0 %
Protein (g):	0.65	
Vitamin D	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium	51	4 %
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	88	2 %
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.25	2 %

*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

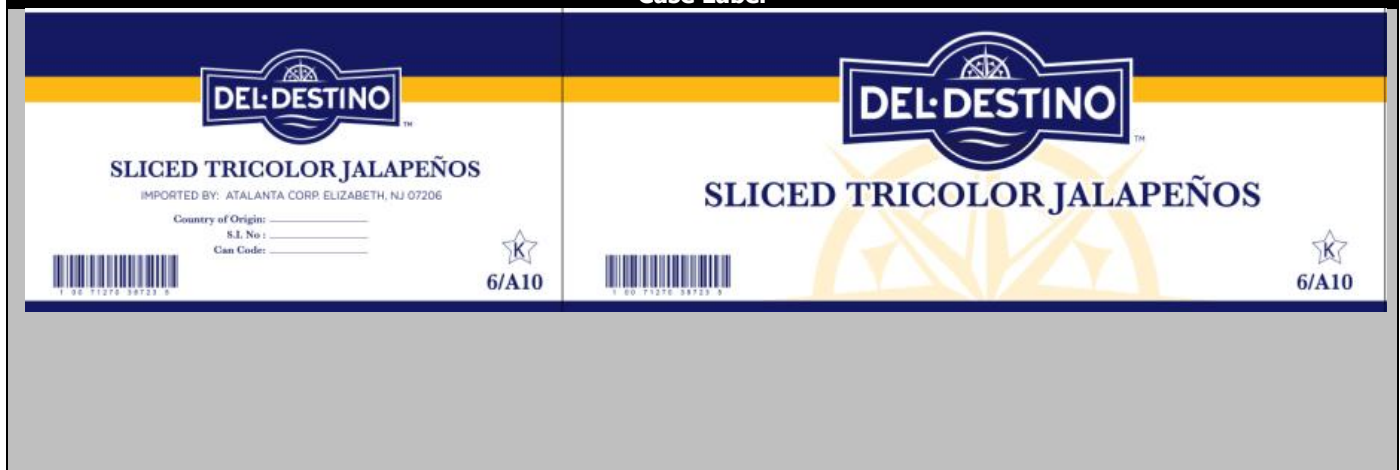
Individual Unit Dimension:	603 x 700	Case Gross Weight:	43 Lbs
			Store unopened cans in a cool and dry place out of direct sunlight.
Case Dimensions (in):	18.62 L x 12.51 W x 7.28 H	Storage Practice:	
Case Cube (ft^):	1.0514	Storage Temperature:	40 – 80 °F
Block & Tier:	7 X 8	Shipping Temperature:	40 – 80 °F
Cases Per Pallet:	56		

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

Case Label



Supplier No.	S978
Manufacturer No.	F42GND
Audit / Expiry Date	BRC/IFS/AUG2017