



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Del Destino" Artichoke Quarters Petite Cut 6/3 KG

Item Number:	427599	Country of Origin:	Peru
Pack Size:	6/3Kg	Shelf Life Unopened/Opened:	3 years / 5 days refrigerated
Unit Net Weight:	5 lb 8 oz (88 oz) 2.5 Kg	Unit Drain Weight:	3 lb 6 oz (54 oz) 1.55 Kg

UPC : 0 71270 38055 0

GTIN : 2 0 0 71270 38055 4

Case/Package Code:

Unit Can Code/Coding Format:

XX7599 YYJJJ V

XX7599 YYJJJ V

XX7599: code of customer; YY: Last two digits of the year of production; JJJ: julian day
example: **XX7599 10002 V**

Product Image	Product Label
	

Product Properties

Product Description: Artichoke quarters cut from fresh mature artichokes packed in water and salt.

Ingredient Statement: Artichoke hearts, water, salt and citric acid.

Kosher (Y/N; type)	Y
GMO Free (Y/N)	Y
BPA NI; Lid, Can, Jar, Environmental	Y (No BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	120 - 190
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	Hard centers (lilac), major blemished, minor blemished, poorly cut, mechanic damage, fiber total defects 10%

Physical Properties:

Color	Light yellow to yellow
Aroma & Flavor	Characteristic of the artichokes
Texture	Ripe, firm, free from any tough or mushy leaves
Appearance	Liquid should be clear. Clean artichokes, without any foreign matter.
Size & Shape Range (mm)	2.5 – 7.0 cm (length), 1.5 – 3.8 cm width
Vacuum	Min. 3 in Hg.

Chemical Properties:

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

Minimum	Maximum	Target
3.7	4.1	3.9
N/A	N/A	N/A
0.8	1.0	0.9
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	Commercially Sterile, no microbiological growth
Yeast and Molds	Commercially Sterile, no microbiological growth
Coliforms	Commercially Sterile, no microbiological growth
Staphylococcus, coagulase positive	Commercially Sterile, no microbiological growth
E.Coli	Commercially Sterile, no microbiological growth
Listeria	Commercially Sterile, no microbiological growth
Salmonella	Commercially Sterile, no microbiological growth

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

May vary depending on Country of Origin, Producer and Seasonality

Serving Size:

(As listed on Label)

Servings Per Container:**½ Cup (130g)****About 12****Serving Size:****100g****Servings Per Container:****About 15**

	Per Serving	DV%
Calories:	39	
Total Fat (g)	1	1%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	338	15%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	8	3%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	3	10%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	2	
Added Sugars	0	0%
Protein (g):	1.6	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	51	4%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	244	5%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.23	1%

	Per Serving	DV%
Calories:	30	
Total Fat (g)	<0.5	0%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	260	10.8%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	6.1	2.03%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	2.1	8.4%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	1.31	
Added Sugars	0	0%
Protein (g):	1.4	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	39	3.4%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	188	4.6%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.18	1.6%

Packaging

Individual Unit Dimension:	603 X 600	Case Gross Weight:	38 Lbs
			Store unopened cans in a cool and dry place out of direct sunlight.
Case Dimensions (in):	19 L x 12.5 W x 6.25 H (in)	Storage Practice:	
Case Cube (ft^):	0.859	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
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	Yes	Yes
<i>Milk & derivatives (Specify: milk, casein, whey, etc)</i>	No	No	No
<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	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	Yes
<i>Corn</i>	No	No	No
<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



Supplier No.	S928
Manufacturer No.	S928
Audit / Expiry Date	BRC/JAN 2021