



**Product Name: "DALMATIA" FIG SPREAD ORIGINAL BULK - 4/3.3 LBS**

<b>Item Number:</b>	<b>488354</b>	<b>Country of Origin:</b>	<b>Croatia</b>
<b>Pack Size:</b>	<b>4/3.3 LBS</b>	<b>Shelf Life Unopened/Opened:</b>	<b>36 months / 3 Weeks refrigerated</b>
<b>Unit Net Weight:</b>	<b>3.3 LB (52.8 oz) 1.5 kg</b>	<b>Unit Drain Weight:</b>	<b>n/a</b>

<b>UPC :</b>	8 54858 00150 0	<b>Case/Package Code:</b>	<b>L 312202A</b> First 3 digits = production day of the year; 4th digit indicates year of production; Last 2 digits = product code according to internal coding system Last letter- indicates production line
<b>GTIN :</b>	1 08 54858 00150 7	<b>Unit Can Code/Coding Format:</b>	<b>EXP MM/YYYY</b> ie. EXP 10/2023

Product Image	Product Label

**Product Properties**

<b>Product Description:</b>	Fig spread: light brown color spread, characteristic appearance, with visible fig pieces, no foreign impurity <b>Gluten free</b>
<b>Ingredient Statement:</b>	<b>Figs (water, dried figs), sugar, fruit pectin, citric acid, lactic acid, ascorbic acid.</b> <b>May contain occasional stem fragments.</b>

<b>Kosher (Y/N; type)</b>	N
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	Y, Can
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	n/a
<b>Easy Open (Y/N; type)</b>	Y, plastic lid
<b>Piece Fragments (Range ; %)</b>	n/a

<b>Physical Properties:</b>	
<b>Color</b>	Light brown

<b>Aroma &amp; Flavor</b>	sweet sour
<b>Texture</b>	spreadable, firm texture with visible fig pieces
<b>Appearance</b>	-
<b>Size &amp; Shape Range (mm)</b>	n/a, grinding size 8 mm
<b>Vacuum</b>	-

**Chemical Properties:**

	Minimum	Maximum	Target
<b>pH (range)</b>	3.2	3.6	3.4
<b>Titration Acidity (range)</b>	N/A	N/A	N/A
<b>°Brix (range)</b>	70	74	72
<b>Salt Percentage – Volhard Method (range)</b>	N/A	N/A	N/A
<b>Sulfur Dioxide (range)</b>		10mg/kg	
<b>% Moisture (range)</b>	N/A	N/A	N/A
<b>Free Fatty Acid Value</b>	N/A	N/A	N/A
<b>Peroxide Value</b>	N/A	N/A	N/A

**Microbiological Properties:**

<b>Total Plate Count</b>	Max 100cfu/g
<b>Yeast and Molds</b>	Max 100cfu/g
<b>Coliforms</b>	Max 10cfu/g
<b>Staphylococcus, coagulase positive</b>	Max 10cfu/g
<b>E.Coli</b>	Max 10cfu/g
<b>Listeria</b>	Not detectable 0/25g
<b>Salmonella</b>	Not detectable 0/25g
<i>Enterobacteriaceae</i>	Max 10cfu/g
<i>Sulfitreducing clostridia</i>	Max 100cfu/g

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

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

**1 Tbsp (20g)**

**Serving Size:**

**100g**

**Servings Per Container:**

**75**

**Servings Per Container:**

**15**

	Per Serving	DV%
<b>Calories:</b>	60	
<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>	10	0%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	14	5%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	13	
<b>Added Sugars</b>	6	12%
<b>Protein (g):</b>	0	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0	0%
<b>Potassium (mg)</b>	0	0%
<i>*Changed from 3,500-4,700mg:</i>		

	Per Serving	DV%
<b>Calories:</b>	290	
<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>	60	3%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	72	26%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	2	7%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	66	
<b>Added Sugars</b>	30	60%
<b>Protein (g):</b>	Less than 1	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	70	5%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0.5	2%
<b>Potassium (mg)</b>	178	4%
<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			
<b>Individual Unit Dimension:</b>	5.32" H x 5.12" W x 5.12" L	<b>Case Gross Weight:</b>	14.33 Lbs
<b>Case Dimensions (in):</b>	10.83L x 10.83W x 5.91H	<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Case Cube (ft^):</b>	0.4006	<b>Storage Temperature:</b>	40 – 80 °F
<b>Block &amp; Tier:</b>	12 x 12	<b>Shipping Temperature:</b>	40 – 80 °F
<b>Cases Per Pallet:</b>	144		

**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	YES (HAZELNUT)	YES (HAZELNUT)
<b>Sesame Seeds</b>	NO	NO	NO
<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	NO
<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.	S1360
Manufacturer No.	F48HRM