atalanta
Delivering the Global Harvest

Product Specification Sheet

CHORIZO

Item Number :	563982	Country of Origin :	SPAIN
Pack Size :	10/3 OZ	RW or EX weight :	EW
Brand on Box	DON JUAN	Brand on Item:	Don Juan

ON Box	ON Product				
	x	UPC :	8 11951 02095 1	Date Code :	BEST BEFORE
x		GTIN :	10811951020958	Date Code Format :	MM/DD/YYYY
		EAN :		Date Code Location:	CASE/PRODUCT

Product Image

Product/Repack Label

Product Properties

Ingredient/Product Statement :

Lean Iberico Pork; Salt; Paprika; Lactose; Dextrose; Dextrin; Milk Protein; Pork Protein; Spices; Sodium Nitrite; Potassium Nitrate; Rosemary Extract; Trisodium Citrate; Paprika Extract; Beef Collagen Casing (Non Edible). **Contains: Milk**

Piece Count (Case)	**4**	**Preservatives (Y/N)**	**Y**
Fresh/Aged/Cooked	**AGED**	**GMO Free (Y/N)**	**Y**
Smoked (Y/N)	**N**	**Kosher (Y/N; Certification)**	**N**
Meat Type (Species)	**PORK**	**Halal (Y/N)**	**N**
Casing (Y/N)	**Y**	**Organic (Y/N)**	**N**
Casing Type	**COLLAGEN**	**Special Pre-Order (Y/N)**	**Y**

Shelf Life:

Shelf Life from Production	**120 DAYS**	**Shelf Life if Frozen**	**N/A**
Storage Temperature	**33 - 40°**	**Shelf Life Defrosted**	**N/A**

Physical Properties:

Color	RED/ORANGE WITH LEAN AND FAT CHUNKS
Aroma & Flavor	SPICE, PAPRIKA
Texture	TENDER
Appearance	ORANGE/RED DRIED CURED SALAMI
Shape	SLICED

Chemical Analysis:

	Unit	Specification	Range
Moisture	**%**		
Fat	**%**	**33.6**	**30 – 36**
Ash	**%**	**5.22**	**4.5 – 5.5**
Protein	**%**		
Brine	**%**		
RH (Relative Humidity)	**%**		
pH		**<5.7**	
Aw (Water Activity)		**<0.900**	

Microbiological Analysis:

	Unit	Specification	Range
Coliforms	**cfu/g**	**>100**	
E. coli.	**cfu/g**	**>10**	
Yeast	**cfu/g**		
Moulds	**cfu/g**		
Salmonella	**cfu/g**	**ABSENT/25g**	
Listeria	**cfu/g**	**ABSENT/25g**	
Enterobacteriaceae	**cfu/g**	**<100**	
Staphylococcous *aureus*	**cfu/g**	**<100**	

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

Serving Size: 100 g **Serving Size:** About 8 slices (28g)

Servings Per Container: Varied **Servings Per Container:** 3 servings

	Per Serving	DV%
Calories:	357.14	
Calories from Fat:	285.71	
Total Fat (g):	114.29	176
Saturated Fat (g):	14.29	71
***Trans* Fat (g):**	0	
Cholesterol (mg):	71.43	24
Sodium (mg):	2250	94
Total Carbohydrate (g):	0	0
Dietary Fiber (g):	0	0
Sugars (g):	0	0
Protein (g):	17.68	
Vitamin A:	0	
Vitamin C:	0	
Calcium:	0	
Iron:	14	

	Per Serving	DV%
Calories:	100	
Calories from Fat:	80	
Total Fat (g):	9	14
Saturated Fat (g):	4	20
***Trans* Fat (g):**	0	
Cholesterol (mg):	20	7
Sodium (mg):	630	26
Total Carbohydrate (g):	0	0
Dietary Fiber (g):	0	0
Sugars (g):	0	0
Protein (g):	5	
Vitamin A:	0	
Vitamin C:	0	
Calcium:	0	
Iron:	4	

Packaging

Cases Per Pallet	272	**Case Dimensions (in.)**	9.65"L x 5.7"W x 5.5"H
Block & Tier	34x8	**Unit Dimensions (in.)**	9.25"L x 5"W x 0.5"H
Case Cube (ft^)	0.1751	**Gross Weight (Avg.)**	2.37 Lbs
Packaging Type	THERMOFORMED TRAY	**Tare Weight**	0.49 Lbs
		Net Weight (Avg.)	1.88 Lbs

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)	**Yes; Milk**	**Yes; Milk**	**Yes; Milk**
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	**Yes**	**Yes**
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	**Yes**
Tartrazine	No	No	No

Case Label

Supplier No.	S1198
Manufacturer No.	S1198
Audit / Expiry Date	IFS/JUN2016