



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Del Destino" Fire Roasted Red Pepper Strips 6/3 KG

Item Number:	425871	Country of Origin:	Peru
Pack Size:	6/3 KG	Shelf Life Unopened/Opened:	3 years / 15 days refrigerated
Unit Net Weight:	5Lbs 8.25 Oz (88.25 Oz) 2.5 kg	Unit Drain Weight:	3 Lbs 10.25 Oz (58.25 Oz) 1.65 kg

UPC : 0 71270 30494 5

Case/Package Code:

GN XXXXXX YYDDD L

G: Gandules Inc. S.A.C.

N: Retort identification.

XXXXXX: Item number.

YY: Production year.

DDD: Production date as per Julian code.

L: Lot or shift of production

GTIN : 10 0 71270 30494 2

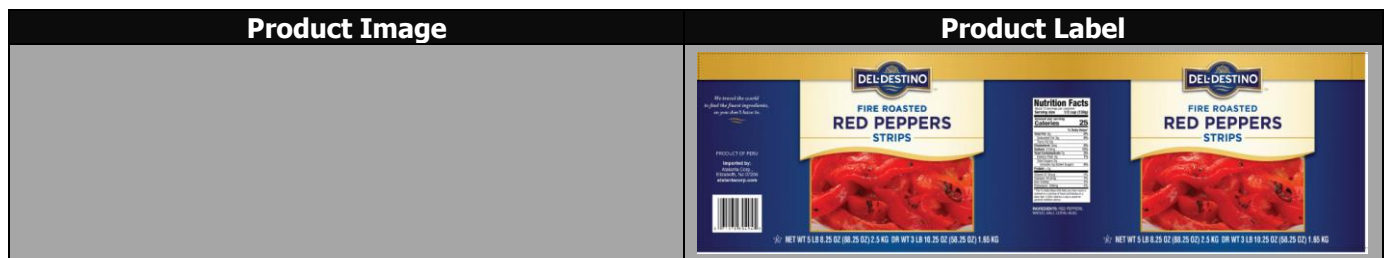
Unit Can Code/Coding Format:

XXXXXX YYDDD

XXXXXX: Item number.

YY: Production year.

DDD: Production date as per Julian code.



Product Properties

Product Description:

Red pepper, roasted, peeled, cored, cut in strips and packed in a brine composed by salt and citric acid.

Ingredient Statement:

Red pepper, water, salt, citric acid

Kosher (Y/N; type)	Y- Star K
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y (no BPA)
Organic (Y/N; type)	N
Pieces Count (per package)	N/A
Easy Open (Y/N; type)	N
Piece Fragments (Range; %)	N/A

Physical Properties:

Color	Red characteristic
Aroma & Flavor	Smoked and acid
Texture	Firm
Appearance	Uniform
Size & Shape Range (mm)	8-10 mm width; 4-10 cm length
Vacuum	Minimum 4 inches of Hg

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
3.5	4.0	3.75
0.15	0.55	0.35
4	8	6
0.6	1.0	0.8
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 stable
Yeast and Molds	Commercially stable
Coliforms	Commercially stable
Staphylococcus, coagulase positive	Commercially stable
E.Coli	Commercially stable
Listeria	Commercially stable
Salmonella	Commercially stable

Nutritionals

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

Serving Size:

(As listed on Label)

Servings Per Container:**1/2 cup (130 g)****About 13****Serving Size:****100g****Servings Per Container:****About 16**

	Per Serving	DV%
Calories:	25	
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)	310	13%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	7	3%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	2	7%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	5	
Added Sugars	0	0%
Protein (g):	< 1	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	44.2	4%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	169	4%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.6	4%

	Per Serving	DV%
Calories:	19	
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)	240	10%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	5.38	2%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	1.54	5%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	3.85	
Added Sugars	0	0%
Protein (g):	0.74	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	34	3%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	130	3%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.46	3%

*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:	153 x 152 mm	Case Gross Weight:	39 Lbs
			Store unopened cans in a cool and dry place out of direct sunlight.
Case Dimensions (in):	19 x 12.25 x 6.25	Storage Practice:	
Case Cube (ft[^]):	0.8418	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	NO	NO
<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	NO
<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.	S978
Manufacturer No.	F42GND
Audit / Expiry Date	BRC/OCT 2021