



**atalanta**  
Delivering the Global Harvest

**Product Specification Sheet**

**SALAMI WHIPS, OLD FOREST BLACK KASSEL 2X8/3.5 OZ**

Item Number :	068697	Country of Origin :	Canada
Pack Size :	2x8/3.5oz	RW or EX weight :	EW
Brand on Box	Black Kassel	Brand on Item:	Black Kassel

ON Box	ON Product	UPC :	Individual package: 069401077707	Date Code :	Best Before
			Display case: 069401052315		
			SCC: 10069401052312		
		GTIN :	10069401052312	Date Code Format :	YYYYMMDD
		EAN :		Date Code Location:	Product Label and Case Label

Product Image	Product/Repack Label

**Product Properties**

**Ingredient/Product Statement :**

Pork, salt, glucono delta lactone, dextrose, sugar, spices and spice, extracts, sodium ascorbate, lactic acid starter culture, sodium nitrite, canola oil, smoke, in vegetable casing (sodium alginate, calcium chloride, flavor).

Piece Count (Case)	<b>16</b>
Fresh/Aged/Cooked	<b>Aged</b>
Smoked (Y/N)	<b>Y</b>
Meat Type (Species)	<b>Pork</b>
Casing (Y/N)	<b>Y</b>
Casing Type	<b>Vegetable</b>

Preservatives (Y/N)	<b>Y</b>
GMO Free (Y/N)	<b>N</b>
Kosher (Y/N; Certification)	<b>N</b>
Halal (Y/N)	<b>N</b>
Organic (Y/N)	<b>N</b>
Special Pre-Order (Y/N)	<b>N</b>
BPA NI (Y/N);	<b>N</b>

**Shelf Life:**

Shelf Life from Packing	<b>240 days</b>
Storage Temperature	<b>40-80 °F</b>

Shelf Life if Frozen	<b>N/A</b>
Shelf Life Defrosted	<b>N/A</b>

**Physical Properties:**

<b>Color</b>	Reddish-Brown
<b>Aroma &amp; Flavor</b>	Smoky cured meat with light spice and pepper notes,
<b>Texture</b>	Chewy with a firm bite
<b>Appearance</b>	Reddish-Brown, slim, straight, textured sausage with interior flecks of white fat
<b>Shape</b>	Long, narrow, tube shape

**Chemical Analysis:**

	Unit	Specification	Range
<b>Moisture</b>	%	<b>30</b>	<b>27-33</b>
<b>Fat</b>	%	<b>35</b>	<b>31.5-38.5</b>
<b>Ash</b>	%		
<b>Protein</b>	%	<b>29</b>	<b>26.1-31.9</b>
<b>Brine</b>	%		
<b>RH (Relative Humidity)</b>	%		
<b>pH</b>			
<b>Aw (Water Activity)</b>			

**Microbiological Analysis:**

	Unit	Specification	Range
<b>Coliforms</b>	cfu/g	<b>negative</b>	
<b>E. coli.</b>	cfu/g	<b>negative</b>	
<b>Yeast</b>	cfu/g	<b>&lt;50</b>	
<b>Moulds</b>	cfu/g	<b>&lt;50</b>	
<b>Salmonella</b>	cfu/g	<b>Negative</b>	
<b>Listeria</b>	cfu/g	<b>Negative</b>	
<b>Enterobacteriaceae</b>	cfu/g	<b>Negative</b>	
<b>Staphylococcus aureus</b>	cfu/g	<b>negative</b>	

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

	100 g		Serving Size:	1 oz (28 g)	
	Per Serving	DV%		Servings Per Container:	3.5 servings
<b>Serving Size:</b> (As listed on Label)					
<b>Servings Per Container:</b>	varied				
<b>Calories:</b>	440		<b>Calories:</b>	120	
<b>Total Fat (g)</b>	35	54%	<b>Total Fat (g)</b>	10	15%
<i>*Changed from 65-78g :</i>			<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	15	75%	<b>Saturated Fat (g):</b>	4	21%
<b>Trans Fat (g):</b>	0		<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	110	35%	<b>Cholesterol (mg):</b>	30	10%
<b>Sodium (mg)</b>	1,820	76%	<b>Sodium (mg)</b>	510	21%
<i>*Changed from 2,400-2,300mg:</i>			<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	3	1%	<b>Total Carbohydrate (g)</b>	1	1%
<i>*Changed from 300-275g:</i>			<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	1	2%	<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>			<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	1		<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	1	0%	<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	29		<b>Protein (g):</b>	8	
<b>Vitamin D (mcg)</b>	0	0%	<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) - 20µg:</i>			<i>*Changed from 400IU (10µg) - 20µg:</i>		
<b>Calcium (mg)</b>	0	0%	<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>			<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	140	14%	<b>Potassium (mg)</b>	0	0%
<i>*Changed from 3,500-4,700mg:</i>			<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	1.44	8%	<b>Iron:</b>	0.36	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

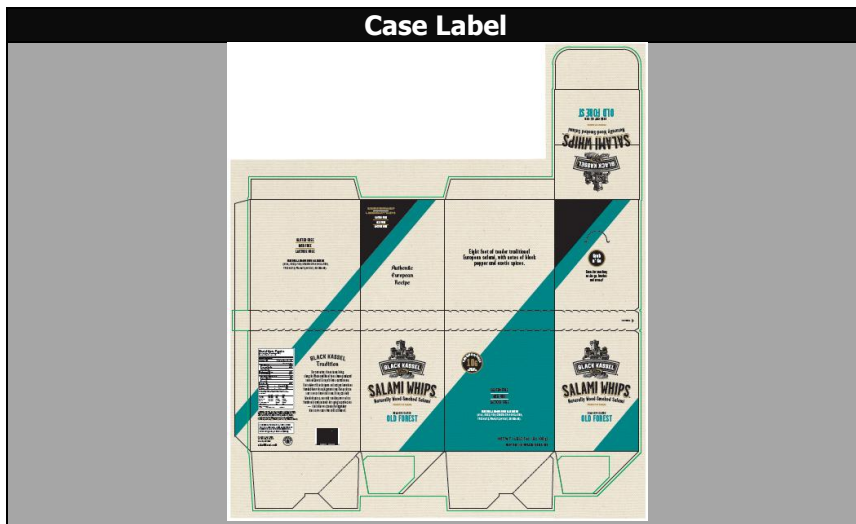
<b>Cases Per Pallet</b>	105	<b>Case Dimensions (in.)</b>	5.40 x 4.25 x 12.52
<b>Block &amp; Tier</b>	15 x 7	<b>Unit Dimensions (in.)</b>	11.81 x 4.33 x 0.79
<b>Case Cube (ft<sup>^</sup>)</b>	0.1668	<b>Gross Weight (Avg.)</b>	4.91 lbs
<b>Packaging Type</b>	Resealable bag	<b>Tare Weight</b>	0.94 lbs
		<b>Net Weight (Avg.)</b>	3.97 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
<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 &amp; derivatives (Specify: milk, casein, whey, etc)</i>	No	No	yes
<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	yes
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	yes
<i>Tartrazine</i>	No	No	No

### Case Label



Supplier No.	S418
Manufacturer No.	F06PFF
Audit / Expiry Date	BRC/JUL2019