



# **Product Specification Sheet Grocery**

### Product Name: "Del Destino" Pure Olive Oil 4/1 GAL

Country of Origin: **Item Number:** 055207

4/1 gallon Shelf Life Unopened/Opened: 3 Years / 12 Months Pack Size: Net WT: **Gross Weight:** 3,808 G 1 GAL (3.785 Liters) Drain Weight: N/A

UPC: 0 71270 38008 6 Package Code: XX6052-OYYJJJ

XX6052 (Product Number); O (Oil Quality);

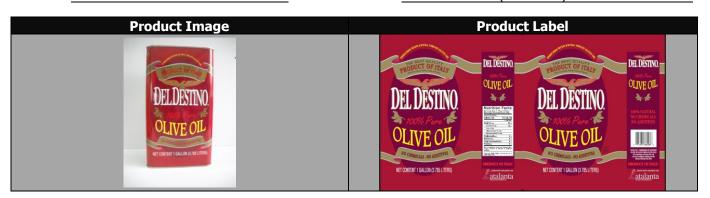
YYJJJ (Julian Date System)

100 71270 38008 3 GTIN: **Coding Format:** The manufacturer will mark all tin & cases with the

Atalanta production date code as follows (using the

Julian Date System): XX6052-OYYJJJ Example: X XX6052-O13009 (2013 Jan 9),

XX6052-O13280 (2013 Oct 7)



### **Product Properties**

Ingredients and % of each ingredient:

100% olive oil

Kosher (Y/N; type) GMO Free (Y/N) Organic (Y/N; type) Pieces Count (per package)

**Easy Open Pit Fragments** 

| Υ   |  |  |
|-----|--|--|
|     |  |  |
| N   |  |  |
| N/A |  |  |
| Υ   |  |  |
| N   |  |  |

#### **Physical Properties:**

Yellow

Aroma & Flavor Light fruity - sweet Liquid **Texture** 

**Appearance** Limpid at 20°C

Vacuum (range)

#### **Chemical Properties:**

pH (range) **Smoke Point** Peroxide value

**Free Fatty Acids** 

**Acidity Level as Oleic** % Moisture (range)

**Microbiological Properties:** 

| Target                  | Maximum                     | Minimum                     |
|-------------------------|-----------------------------|-----------------------------|
| -                       | -                           | -                           |
| 220°C                   | 235°C                       | 180°C                       |
| 10 meqO2/kg             | 15 meqO2/kg                 | 3 meqO2/kg -                |
| ≤ 1.5 % free Oleic acid | ≤ 3.00 % free<br>Oleic acid | ≤ 1.00 % free<br>Oleic acid |
| ≤ 1.5 % free Oleic acid | ≤ 3.00 % free<br>Oleic acid | ≤ 1.00 % free<br>Oleic acid |
| 0                       | 0                           | -                           |

| Total Plate Count                  | Microbiological analyses are not performed on olive oil as this food does not allow the development of micro-organism |  |
|------------------------------------|---|--|
| Yeast and Molds                    | N/A   |  |
| Coliforms                          | N/A   |  |
| Staphylococcus, coagulase positive | N/A   |  |
| E.Coli                             | N/A   |  |
| Listeria                           | N/A   |  |
| Salmonella                         | N/A   |  |

| Nutritionals  (*Daily Value % Based on a 2,000 Calorie Diet) |              |     |                         |             |      |  |
|--|--------------|-----|-------------------------|-------------|------|--|
| Serving Size:  | 1 Tbsp (15 m | ıl) | Serving Size:           | 100 ml      |      |  |
| Servings Per Container:                                      | 252          |     | Servings Per Container: | 38          |      |  |
|  | Per Serving  | DV% |                         | Per Serving | DV%  |  |
| Calories:  | 120          |     | Calories:               | 822         |      |  |
| Calories from Fat:   | 120          |     | Calories from Fat:      | 822         |      |  |
| Total Fat (g):   | 14           | 22% | Total Fat (g):          | 91.3        | 130% |  |
| Saturated Fat (g):   | 2            | 10% | Saturated Fat (g):      | 13.9        | 70%  |  |
| <i>Trans</i> Fat (g):  | 0            |     | <i>Trans</i> Fat (g):   | 0           |      |  |
| Cholesterol (mg):  | 0            | 0%  | Cholesterol (mg):       | 0           | 0%   |  |
| Sodium (mg):   | 0            | 0%  | Sodium (mg):            | 0           | 0%   |  |
| Total Carbohydrate (g):                                      | 0            | 0%  | Total Carbohydrate (g): | 0           | 0%   |  |
| Dietary Fiber (g):   | 0            | 0%  | Dietary Fiber (g):      | 0           | 0%   |  |
| Sugars (g):  | 0            | 0%  | Sugars (g):             | 0           | 0%   |  |
| Protein (g):   | 0            |     | Protein (g):            | 0           |      |  |
| Vitamin A:   | 0%           |     | Vitamin A:              | 0%          |      |  |
| Vitamin C:   | 0%           |     | Vitamin C:              | 0%          |      |  |
| Calcium:   | 0%           |     | Calcium:                | 0%          |      |  |
| Iron:  | 0%           |     | Iron:                   | 0%          |      |  |

| Packaging                  |                        |                              |   |  |
|----------------------------|------------------------|------------------------------|---|--|
| Individual Unit Dimension: | 4.8″ 5.9″ X 10.2″      | Case Gross Weight:           | 34 Lbs  |  |
| Case Dimensions (in):      | 12L x 10W x 10.5H (in) | Storage Practice:            | Store unopened Tins in a cool and dry place out of direct sunlight. |  |
| Case Cube (ft^):           | 0.7292                 | Storage Temperature:         | 40 – 80 °F  |  |
| Block & Tier:              | 15 x 5                 | <b>Shipping Temperature:</b> | 40 – 80 °F  |  |
| Cases Per Pallet:          | 75                     |                              |   |  |

## 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<br>Product | Present in Other Products Manufactured on the Same Line | Present in the Same<br>Manufacturing Plant |
|---|-----------------------|---|--|
| Peanuts (including peanut oil)                        | NO                    | NO  | YES  |
| Tree Nuts   | NO                    | NO  | NO   |
| Sesame Seeds  | NO                    | NO  | NO   |
| Milk & derivatives (Specify: milk, casein, whey, etc) | NO                    | NO  | NO   |
| Eggs  | NO                    | NO  | NO   |
| Fish  | NO                    | NO  | NO   |
| Shellfish   | NO                    | NO  | NO   |
| Soy (excluding soy oil)                               | NO                    | NO  | NO   |
| Wheat (Gluten)  | NO                    | NO  | NO   |
| Sulphites   | NO                    | NO  | NO   |
| Corn  | NO                    | NO  | NO   |
| Poppy Seeds   | NO                    | NO  | NO   |
| Sunflower Seeds                                       | NO                    | NO  | NO   |

| MSG (monosodium glutamate) | NO | NO | NO |
|----------------------------|----|----|----|
| Tartrazine                 | NO | NO | NO |