

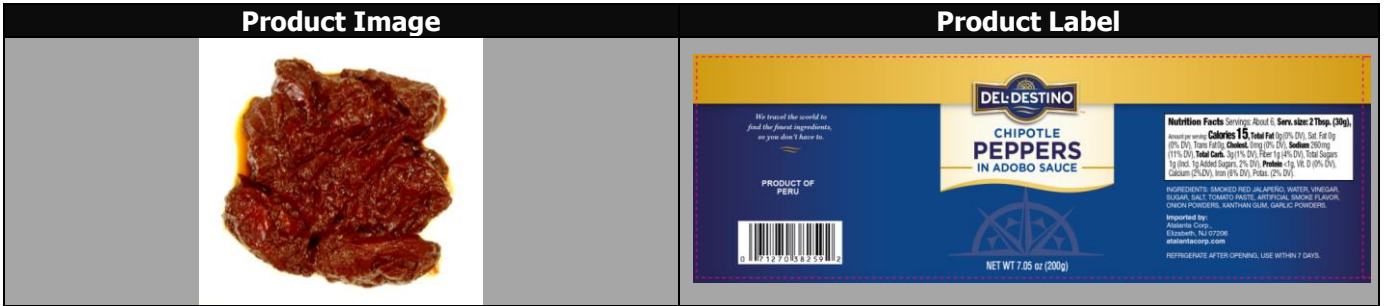


**Product Name: "Del Destino" Chipotle Peppers in Adobo 24/7 OZ**

<b>Item Number:</b>	<b>427976</b>	<b>Country of Origin:</b>	<b>PERU</b>
<b>Pack Size:</b>	<b>24/7 OZ</b>		
<b>Unit Net Weight:</b>	<b>7.05 OZ (200 g)</b>	<b>Unit Drain Weight:</b>	<b>N/A</b>

UPC : 0 71270 38259 2 Case/Package Code : G XXPPPP YY DDD  
 GTIN : 1 00 71270 38259 9 Can Code/Coding Format : G XXPPPP YY DDD INK INJECTION

G GANDULES INC SCA  
 XX ATALANTA'S CODE  
 PPPP LAST 4 DIGITS ITEM #  
 YY YEAR OF PRODUCTION  
 DDD JULIAN DAY CALENDAR



**Product Properties**

**Product Description:**

Dried red jalapeño pepper, manufactured with fresh fruits free of pathological damage and with odor, color and flavor characteristics of the variety, homogenized with water, vinegar, sugar, salt and spices to get a sauce.

**Ingredient Statement:**

**Smoke Red jalapeño pepper, water, vinegar, sugar, salt, tomato paste, Artificial Smoke Flavor, onion powder, xanthan gum, garlic powder.**

<b>Kosher (Y/N; type)</b>	<u>Y; Star K</u>
<b>GMO Free (Y/N)</b>	<u>Y</u>
<b>BPA NI; Lid, Can, Jar, Environmental</b>	<u>Y (No BPA)</u>
<b>Organic (Y/N; type)</b>	<u>N</u>
<b>Pieces Count (per package)</b>	<u>6 units</u>
<b>Easy Open (Y/N; type)</b>	<u>Y</u>
<b>Piece Fragments (Range ; %)</b>	<u>N/A</u>

**Physical Properties:**

<b>Color</b>	<u>Characteristic</u>
<b>Aroma &amp; Flavor</b>	<u>Characteristic</u>
<b>Texture</b>	<u>Firm</u>
<b>Appearance</b>	<u>Uniform, homogeneous</u>
<b>Size &amp; Shape Range (mm)</b>	<u>Sauce</u>

**Chemical Properties:**

	<b>Minimum</b>	<b>Maximum</b>	<b>Target</b>
<b>pH (range)</b>	3.4	4.0	3.7
<b>Titration Acidity (range)</b>	0.7	1.3	1.0

°Brix (range)  
 Salt Percentage – Volhard Method (range)  
 Sulfur Dioxide (range)  
 % Moisture (range)  
 Free Fatty Acid Value  
 Peroxide Value

12	16	16
2.0	4.0	3.0
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:**

<b>Total Plate Count</b>	Commercially Sterile, no microbiological growth
<b>Yeast and Molds</b>	Commercially Sterile, no microbiological growth
<b>Coliforms</b>	Commercially Sterile, no microbiological growth
<b>Staphylococcus, coagulase positive</b>	Commercially Sterile, no microbiological growth
<b>E.Coli</b>	Commercially Sterile, no microbiological growth
<b>Listeria</b>	Commercially Sterile, no microbiological growth
<b>Salmonella</b>	Commercially Sterile, no microbiological growth

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

May vary depending on Country of Origin, Producer and Seasonality

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

<b>2 Tbsp (30g)</b>
<b>About 7</b>

**Serving Size:**

<b>100 g</b>
<b>About 2</b>

**Servings Per Container:**

**Servings Per Container:**

	Per Serving	DV%
<b>Calories:</b>	15	
<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>	260	11%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	3	1%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	1	4%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	1	
<b>Added Sugars</b>	1	2%
<b>Protein (g):</b>	< 1	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	20	2%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	110	2%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0.93	6%

	Per Serving	DV%
<b>Calories:</b>	46.9	
<b>Total Fat (g)</b>	1.1	1%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	0.3	1%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	880	38%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	9.4	3%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	3.9	14%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	4.8	
<b>Added Sugars</b>	4.5	9%
<b>Protein (g):</b>	1.8	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	59	4%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	350	7%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	3.1	17%

\*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**

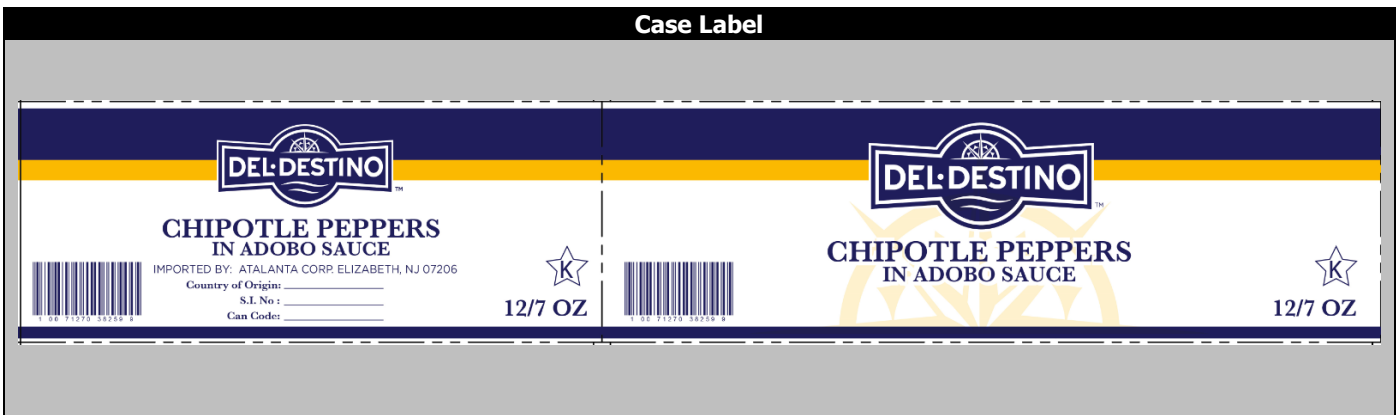
<b>Can Size (mm):</b>	D x H= 65 x 76
<b>Case Dimensions (in):</b>	15.75( L) x 10.75(W) x 3.24(H)
<b>Case Cube (ft^):</b>	0.3184
<b>Block &amp; Tier:</b>	10 x 12
<b>Cases Per Pallet:</b>	120

<b>Case Gross Weight:</b>	14 Lbs
<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Storage Temperature:</b>	40 – 80 °F
<b>Shipping Temperature:</b>	40 – 80 °F

**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	No	No
<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	Yes
<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.	S978
Manufacturer No.	F42GND
Audit / Expiry Date	BRC/OCT2020