



**atalanta**  
Delivering the Global Harvest

## Product Specification Sheet Grocery

**Product Name:** "Celebrity" Sliced Apples 6/10

<b>Item Number :</b>	<b>775883</b>	<b>Country of Origin :</b>	<b>China</b>
<b>Pack Size :</b>	<b>6/10</b>	<b>Shelf Life Unopened/Opened :</b>	<b>3 years / 5 days Refrigerated</b>
		<b>Net Weight:</b>	<b>6 LBS (96 OZ) 2.7KG</b>
		<b>Drain Weight :</b>	<b>5 LBS 10 OZ (90 OZ) 2.65 KG</b>

**UPC :** 0 71270 30498 3

**GTIN :** 1 0 0 71270 30498 0

**Case/Package Code :** XX5883 YYJJJ

**Can Code/Coding Format :** The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date system):  
**XX5883 YYJJJ, example: XX5883 14009**  
**(2014 Jan 9), XX5883 14124 (2014 May 3)**

### Product Image



### Product Label



### Product Properties

**Product Description:** Sliced Apples

**Ingredient Statement:** Sliced Apples

<b>Kosher (Y/N; type)</b>	Y, Star K
<b>GMO Free (Y/N)</b>	Y
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	N/A
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range ; %)</b>	<10%

### Physical Properties:

<b>Color</b>	Typical of ripe apples
<b>Aroma &amp; Flavor</b>	Characteristic of ripe apples, with no off odors or flavors
<b>Texture</b>	Ripe soft and uniform
<b>Appearance</b>	Clean, without any foreign matter. The can should be clean and show no signs of de-tinning
<b>Size &amp; Shape Range (mm)</b>	N/A

### Chemical Properties:

	Minimum	Maximum	Target
<b>pH (range)</b>	3.6	3.9	3.7
<b>Titrate Acidity (range)</b>	N/A	N/A	N/A
<b>°Brix (range)</b>	7	10	N/A
<b>Salt Percentage – Volhard Method (range)</b>	N/A	N/A	N/A
<b>Sulfur Dioxide (range)</b>	N/A	N/A	N/A
<b>% Moisture (range)</b>	N/A	N/A	N/A

**Free Fatty Acid Value**  
**Peroxide Value**

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)

<b>Serving Size:</b> (As listed on Label)	<b>1/2 cup (140g)</b>	<b>Serving Size:</b>	<b>100g</b>
<b>Servings Per Container:</b>	<b>About 19</b>	<b>Servings Per Container:</b>	<b>26</b>
	<b>Per Serving</b>	<b>DV%</b>	
<b>Calories:</b>	50		
<b>Calories from Fat:</b>	0		
<b>Total Fat (g):</b>	0	0%	
<b>Saturated Fat (g):</b>	0	0%	
<b>Trans Fat (g):</b>	0		
<b>Cholesterol (mg):</b>	0	0%	
<b>Sodium (mg):</b>	20	1%	
<b>Total Carbohydrate (g):</b>	12	4%	
<b>Dietary Fiber (g):</b>	4	8%	
<b>Sugars (g):</b>	11		
<b>Protein (g):</b>	0		
<b>Vitamin A:</b>	1%		
<b>Vitamin C:</b>	3%		
<b>Calcium:</b>	1%		
<b>Iron:</b>	2%		
			<b>Per Serving</b>
			<b>DV%</b>
<b>Calories:</b>			36
<b>Calories from Fat:</b>			0
<b>Total Fat (g):</b>		0%	0
<b>Saturated Fat (g):</b>		0%	0
<b>Trans Fat (g):</b>			0
<b>Cholesterol (mg):</b>		0%	0
<b>Sodium (mg):</b>		1%	14
<b>Total Carbohydrate (g):</b>		4%	9
<b>Dietary Fiber (g):</b>		8%	3
<b>Sugars (g):</b>			8
<b>Protein (g):</b>			0
<b>Vitamin A:</b>		1%	1%
<b>Vitamin C:</b>		3%	3%
<b>Calcium:</b>		1%	1%
<b>Iron:</b>		2%	2%

### Packaging

<b>Can Size (mm):</b>	603 x 700	<b>Case Gross Weight:</b>	45 Lbs
<b>Case Dimensions (in):</b>	18.5L x 12.5W x 7.25H (in)	<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Case Cube (ft^):</b>	0.9702	<b>Storage Temperature:</b>	40 – 80 °F
<b>Block &amp; Tier:</b>	7 x 8	<b>Shipping Temperature:</b>	40 – 80 °F
<b>Cases Per Pallet:</b>	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
<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,</b>	NO	NO	NO

<b><i>casein, whey, etc)</i></b>			
<b><i>Eggs</i></b>	NO	NO	NO
<b><i>Fish</i></b>	NO	NO	NO
<b><i>Shellfish</i></b>	NO	NO	NO
<b><i>Soy (excluding soy oil)</i></b>	NO	NO	NO
<b><i>Wheat (Gluten)</i></b>	NO	NO	NO
<b><i>Sulphites</i></b>	NO	NO	NO
<b><i>Corn</i></b>	NO	NO	NO
<b><i>Poppy Seeds</i></b>	NO	NO	NO
<b><i>Sunflower Seeds</i></b>	NO	NO	NO
<b><i>MSG (monosodium glutamate)</i></b>	NO	NO	NO
<b><i>Tartrazine</i></b>	NO	NO	NO