



atalanta
Delivering the Global Harvest

Product Specification Sheet
Grocery

Product Name: "Frutto" Hot Calabrese Chili Peppers in Oil - 2/5.7 Lbs

Item Number:	050247	Country of Origin:	ITALY
Pack Size:	2/5.7 Lbs	Shelf Life Unopened/Opened:	2 year/ 5 days refrigerated
Unit Net Weight:	2.6 kg (5.7 Lbs)	Unit Drain Weight:	1.5 kg (3.3 Lbs)

UPC :	8 19340 00353 0	Case/Package Code:	Best Before MMDDYYYY
GTIN :	10 8 19340 00353 7	Unit Jar Code/Coding Format:	Lot Code (e.g. Q345) + GTIN Code
			Production lot (example: Q345
			Q=year 2022,
			34=week of year,
			5=day) + UPC Code



Product Properties

Product Description:	Real Calabrese chili peppers packed in oil
Ingredient Statement:	Calabrese chili peppers, sunflower oil, salt, acetic acid (acidifier)
	May Contain Traces of Sulfites

Kosher (Y/N; type)	N
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)	70-100
Easy Open (Y/N; type)	N
Piece Fragments (Range ; %)	1%

Physical Properties:

Color	Bright red and uniform
Aroma & Flavor	Good, spicy (typical)
Texture	Firm
Appearance	Whole peppers without blemishes or skin spots
Size & Shape Range (mm)	50/200
Vacuum	> 3in hg

Chemical Properties:

pH (range)
Titration Acidity (range)
°Brix (range)
Salt Percentage – Refractometer (range)
Sulfur Dioxide (range)
% Moisture (range)
Free Fatty Acid Value
Peroxide Value

Minimum	Maximum	Target
3.8	4.3	4
NA	NA	NA
NA	NA	NA
NA	NA	NA
0	10 PPM	< 10 PPM
NA	NA	NA
NA	NA	NA
NA	NA	NA

Microbiological Properties:

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

Nutritionals

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

Serving Size:

(As listed on Label)

1/2 pepper (15 g)

Servings Per Container:

About 173

Serving Size:

100g

Servings Per Container:

About 26

	Per Serving	DV%
Calories (Kcal):	15	
Total Fat (g)	1	1%
<i>*Changed from 65-78g:</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	230	10%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	1	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	1	4%
<i>*Changed from 25-28g:</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	3	0%
<i>*Changed from 1,000–1,300mg:</i>		
Iron (mg):	0	0%
Potassium (mg)	34	0%
<i>*Changed from 3,500-4,700mg:</i>		

	Per Serving	DV%
Calories (Kcal):	126	
Total Fat (g)	8	10%
<i>*Changed from 65-78g:</i>		
Saturated Fat (g):	1	5%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	1,526	66%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	10	4%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	7	25%
<i>*Changed from 25-28g:</i>		
Total Sugars (g):	3	
Added Sugars	0	0%
Protein (g):	3	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	20	1%
<i>*Changed from 1,000–1,300mg:</i>		
Iron (mg):	0	0%
Potassium (mg)	227	5%
<i>*Changed from 3,500-4,700mg:</i>		

*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:	mm 125 (D) x 260 (H)	Case Gross Weight:	17.2 Lbs
Case Dimensions (in):	11.4" x 5.7" x 10.2"	Storage Practice:	Store unopened jars in a cool and dry place out of direct sunlight.
Case Cube (ft^):	0.3836	Storage Temperature:	40 – 80 °F
TI & HI:	20 x 6	Shipping Temperature:	40 – 80 °F
Cases Per Pallet:	120		

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
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	Yes - Cashews
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	Yes - Cheese
Eggs	No	No	Yes - Lysozyme
Fish	No	No	Yes - Anchovies
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	May contain <10ppm	May Contain <10ppm	May Contain <10 ppm
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

Case Label


HOT CALABRESE PEPPERS IN OIL
PRODUCT OF ITALY

JAR 2 X 5.7 Lbs (2.6 kg) **Keep in a cool and dry place far from sunlight**
 SUPPLIER CODE: FDIPECA26 **MAY CONTAIN SULPHITES**
 ATALANTA CODE: 050247

L. P414
 NET WEIGHT: 11.46 LBS




8 19340 00353 0



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Imported by: Atalanta Corp., Elizabeth, NJ 07206
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Supplier No.	S563
Manufacturer No.	S563