



atalanta
Delivering the Global Harvest

Product Specification Sheet Grocery

Product Name: "Del Destino" Peppers, Piquillo Fire Roasted 6/3 Kg

Item Number:	425977	Country of Origin:	Perú
Pack Size:	6/ 3 Kg	Shelf Life Unopened/Opened:	4 years / 7 days refrigerated
Unit Net Weight:	5 LBS 8.25 OZ (88.25 OZ) 2.5 KG	Unit Drain Weight:	3 LBS 10.25 OZ (58.25 OZ) 1.65 KG

UPC : 0 71270 30255 2

GTIN : 10 0 71270 30255 9

Case/Package Code:

Unit Can Code/Coding Format:

XX5977 YYJJJ

The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date System): **XX5977 YYJJJ**

Product Image	Product Label
	

Product Properties

Product Description:

Canned piquillo peppers are prepared from Capsicum Annum plant variety; processed in accordance with good manufacturing practices to ensure preservation of the product.

Ingredient Statement:

Red Piquillo pepper, Water, Sugar, Salt, calcium chloride and citric acid (acidity regulator).

Kosher (Y/N; type)

Y, Star K

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)

80 – 100

Easy Open (Y/N; type)

N

Piece Fragments (Range ; %)

Defect 15%

Physical Properties:

Color

Typical bright red or red-orange color.

Aroma & Flavor

Product shall have good typical roasted flavor & odor characteristics of the sweet pepper.

Texture

Firm walls not mushy.

Appearance

Roasted Peppers are free from any visible defects and will not have a high number of seeds.
The can should be clean with lacquered ends and should show no signs of de-tinning

Size & Shape Range (mm)

Not applicable

Vacuum

> 76 mmHg

Chemical Properties:

pH (range)

Titrate Acidity (range)

Minimum	Maximum	Target
3.8	4.3	4
Not applicable	Not applicable	Not applicable

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

8	11	9
0.80%	1.20%	1%
Not applicable	Not applicable	Not applicable
Not applicable	Not applicable	Not applicable
Not applicable	Not applicable	Not applicable
Not applicable	Not applicable	Not applicable

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 cup (130g)

Servings Per Container:

About 13

	Per Serving	DV%
Calories:	50	
Total Fat (g)	0	0%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0	0%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	300	13%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	10	4%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	5	20%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	6	
Added Sugars	3	6%
Protein (g):	1	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	136	13%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	220	6%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	1	6%

Serving Size:

100g

Servings Per Container:

About 17

	Per Serving	DV%
Calories:	38.2	
Total Fat (g)	0.37	0%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	0.11	1%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	225.37	10%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	7.75	3%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	4.05	14%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	5.34	
Added Sugars	2.3	5%
Protein (g):	0.97	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	104.69	8%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	168.74	4%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.9	5%

*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: L x W x H

Case Gross Weight:

40 Lbs

Case Dimensions (in): 19" x 12.25" x 6.25"

Storage Practice:

Store unopened cans in a cool and dry place out of direct sunlight.

Case Cube (ft^): 0.8418

Storage Temperature:

40-80 °F

Block & Tier: 7 x 8

Shipping Temperature:

40-80 °F

Cases Per Pallet: 56

Allergen List			
<i>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.</i>			
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	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	No
Eggs	No	No	No
Fish	No	No	Yes
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

Case Label	
	

Supplier No.	S1266
Manufacturer No.	S1266