

## **PRODUCT SPECIFICATION**

*Last updated: February 19, 2013*

**Product Name:** "Celebrity" Whole White Potatoes 90-110 CT 6/10

**Product Description:** Whole White Potatoes packed in water and salt.

**Can size:** 603 x 700

**Ingredient Statement:** White Potatoes, Water, Salt, Citric Acid

### **Physical Properties:**

Color:	White or Milky Yellow
Flavor & aroma:	Typical of this product.
Texture:	Firm
Appearance:	Clean potatoes without any foreign matter. The can should be clean & show no signs of de-tinning.
Net weight:	6 Lbs 4 oz (100 oz) 2.84 Kg
Drained weight:	4 Lbs (64 oz) 1.8 Kg
Vacuum:	min. 5 inches of Mercury
Count:	90-110 pieces

### **Chemical Properties:**

% Salt:	0.7 -1.1
pH:	5.0 -5.4
% Titrable Acidity:	0.01-0.02
Sulfur dioxide:	< 1 mg/Kg.

### **Microbiological Properties:**

Commercially Sterile, no microbiological growth



## Nutrition Facts:

<b>Serving size</b>	2/3 cup (155 g)	
<b>Servings per container</b>	about 12	
<b>Calories</b>	60	
Calories from fat	0	
		<b>% Daily Value</b>
<b>Total fat:</b>	0 g	0%
Saturated fat	0 g	0%
<i>Trans Fat</i>	0 g	0%
<b>Cholesterol</b>	0 mg	0%
<b>Sodium</b>	360 mg	15%
<b>Total Carbohydrate</b>	13 g	4%
Dietary Fiber	2 g	8%
Sugars	0 g	
<b>Protein</b>	1 g	

**Country of Origin:** China

### Shelf life:

**Unopened can:** 4 years

**Opened can:** 3 days refrigerated in a different container

**Storage:** Store unopened cans in a cool and dry place out of direct sunlight

**Packaging:** 6/A10 Cans  
Packed in white cardboard boxes (inches):  
18.9(L) x12.6(W) x 7.3(H)

### Palletization:

<b>Cases per pallet</b>	<b>56</b>
Block & Tier	8x 7
Case cube (cu ft.)	1.006

**Product Code:** The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date system):

**XX3629 YYJJJ, example: XX3629 13009 (2013 Jan 9), XX3629 13124 (2013 May 3)**



## **ALLERGEN DECLARATION**

Product

Name : Whole White Potatoes

Code # : XX3629

Plant

Location: China

Country of Origin : China

The first column indicates 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	No
Sesame Seeds	No	No	No
Milk and derivatives, specify e.g. milk, caseinate, 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	No	No	No
Sulfites	Yes -less than 10 ppm	Yes	Yes
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

