



**Del Monte Foods, Inc.**

*Nourishing Families. Enriching Lives. Every Day.®*

## **PRODUCT SPECIFICATION**

<b>Product Name:</b>	College Inn Less Sodium Garden Vegetable Broth		
<b>Pack Size;</b>	12/32oz. Aseptic Cartons		
<b>Label UPC #:</b>	0 24000 55454 7		
<b>GTIN #:</b>	10024000554544		
<b>SAP Material #:</b>	2002038		
<b>General Information:</b>	This product and packaging conforms to the latest provisions of the Food, Drug, and Cosmetic Act, to all applicable USDA regulations, to the state regulations in which the facility is located, and adhere to facility Food Safety programs. Our company is in current compliance with the Food Safety Modernization Act and all of our facilities are registered with the FDA.		
<b>Product Description:</b>	Garden Vegetable Broth is made from the finest ingredients and packaged in aseptic containers and sufficiently processed by heat to ensure commercial sterility.		
<b>CN Equivalence:</b>	Not Applicable		
<b>Grade:</b>	Not Applicable		
<b>Color:</b>	Light tan/pale yellow color typical of vegetable broth.		
<b>Aroma/Odor:</b>	Aroma characteristic of cooked vegetables with no off odors.		
<b>Flavor:</b>	Predominately mixed vegetable flavors with hint of tomato.		
<b>Texture:</b>	Thin liquid with no particulates/pieces.		
<b>Size:</b>	Not Applicable		
<b>Kosher:</b>	No		
<b>Allergens:</b>	No allergens from the eight major allergens classified by the Food Allergen Labeling and Consumer Protection Act of 2004 (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans).		
<b>Gluten:</b>	Gluten Free as defined by the FDA		
<b>Chemical Standards:</b>	Salt %:	0.37% - 0.55%	Target 0.46%
	Sodium/240ml serving:	340mg - 500mg	Target 420mg

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**Issue Date: 1/10/18**



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	pH	4.0 – 5.0	Target 4.5
<b>Physical Factors:</b>	Headspace:	N/A	
	Vacuum:	N/A	
	Net Weight:	32oz	
<b>Microbiological:</b>	Commercial Sterility		
<b>Foreign Material:</b>	Zero tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc.		
<b>MSDS:</b>	Not Applicable		
<b>Country of Origin:</b>	No Statement Required/Product of USA		
<b>Storage/Shipping/Handling:</b>	Shipping Temp. Requirements:	Ambient	
	Storage Temp. Requirements:	Ambient	
	Gross case weight:	25.7 lbs.	
	Case Dimensions (inches):	8.25" High	
		7.75" Wide	
		15.25" Long	
<b>Corrugated Requirements:</b>	Cube:	0.56	
	Cases per Pallet:	75	
	Cases per Layer (TI):	15	
	Layers per Pallet (HI):	5	
<b>Closure / Case:</b>	Wraparound case		
<b>Individual Container:</b>	Aseptic 32oz Cartons w/ Twist-Off Cap		
<b>Approved Claims:</b>	100% Fat Free		
	All-Natural (*Minimally processed, no artificial ingredients)		
	No Artificial Flavors or Preservatives		
	Non-GMO		
	No MSG Added (*A small amount of glutamate occurs naturally in yeast extract)		
	40% Less Sodium than our Regular Garden Vegetable Broth. (*Contains 420mg sodium per serving compared with 700mg per serving in our Regular Garden Vegetable Broth)		



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## Nutritional Information

INGREDIENT STATEMENT: VEGETABLE BROTH (WATER, CARROT JUICE, CELERY JUICE, GARLIC JUICE, RED BELL PEPPER JUICE, ZUCCHINI JUICE, GREEN BELL PEPPER JUICE, ONION JUICE, LEEK JUICE, PARSLEY JUICE), CONTAINS LESS THAN 2% OF THE FOLLOWING: CANE SUGAR, SALT, WHITE DISTILLED VINEGAR, YEAST EXTRACT, NATURAL FLAVORS, ONION POWDER, MOLASSES, GARLIC POWDER, SPICE.

Servings per Container: About 4

Nutrition Facts	
see above Servings Per Container	
Serving size	1 cup (240mL)
Amount per serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 0mg	0%
Potassium 31mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

SPECIFICATION ENDS HERE

MANUFACTURER'S APPROVAL:

Abbey Kelly, Foodservice R&D Technologist  
Name and Title

Signature

DATE: January 10, 2018

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