



# **Product Specification Sheet Grocery**

Product Name: "Del Destino" Potato Gnocchi 12/500 G – East Coast

Item Number: 050676 Country of Origin: Italy

Pack Size: 12/500G Shelf Life Unopened/Opened: 12 months / 3 days refrigerated

Unit Net Weight: 1 Lbs 1.63 oz (17.63 oz) Unit Drain Weight: N/A

500 g

**UPC:** 0 71270 38140 3 **Case/Package Code:** Use By

MMDDYYYY

GTIN: 10 0 71270 38140 0 Can Code/Coding Format: Lot number/production code: L JJJ/YY

Expiry date: MM/DD/YYYY

As above



	Product Properties
Product Description:	Potato Gnocchi
Ingredient Statement:	REHYDRATED POTATOES 80% (WATER, DEHYDRATED POTATO FLAKES, MONO AND DIGLYCERIDES (EMULSIFIERS) OF FATTY ACIDS, NATURAL FLAVOR), WHEAT FLOUR, POTATO STARCH, RICE FLOUR, SALT, LACTIC ACID (ACIDITY REGULATOR), SORBIC ACID (PRESERVATIVE), NATURAL FLAVOR.  Contains: Wheat
Kosher (Y/N; type) GMO Free (Y/N)	<u>N</u>

GMO Free (Y/N)

BPA NI (Y/N); Lid, Can, Jar,
Environmental

Organic (Y/N; type)

Pieces Count (per package)

Easy Open (Y/N; type)

Piece Fragments (Range; %)

## **Physical Properties:**

Color	Straw yellow	
Aroma & Flavor	Potato	
Texture	Soft at the bite. Good mastication	
Appearance	Round shape	
Size & Shape Range (mm)	Length 30mm – width 20mm – thickness 10mm	

#### **Chemical Properties:**

pH (range)
Titrable Acidity (range)
°Brix (range)
Salt Percentage - Volhard
Sulfur Dioxide (range)

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

Minimum	Maximum	Target	
4.4	4.6	4.5	
N/A	N/A	N/A	
N/A	N/A	N/A	
1.13	1.63	1.4	
<10 mg/kg	<10 mg/kg	<10 mg/kg	
55	65	60	
N/A	N/A	N/A	
N/A	N/A	N/A	

### **Microbiological Properties:**

**Peroxide Value** 

**Total Plate Count** < 50,000 cfu/g **Yeast and Molds** < 1,000 cfu/g **Coliforms** < 1,000 cfu/g Staphylococcus, coagulase positive < 10<u>0 cfu/g</u> E.Coli < 10 cfu/g Listeria Absent Salmonella Absent

### **Nutritionals** (\*Daily Value % (DV%) Based on a 2,000 Calorie Diet) **Serving Size:**

**Serving Size:** 100g (As listed on Label) 1 cup (120g) **Servings Per Container:** About 4 **Servings Per Container:** About 5

Calories:
Total Fat (g)
*Changed from 65-78g:
Saturated Fat (g):
<i>Trans</i> Fat (g):
Cholesterol (mg):
Sodium (mg)
*Changed from 2,400-2,300mg
Total Carbohydrate (g)
*Changed from 300-275g
Dietary Fiber (g)

\*Changed from 25-28g : Total Sugars (g): **Added Sugars** Protein (g): Vitamin D (mcg)

\*Changed from 400IU (10µg) – 20µg: Calcium (mg)

\*Changed from 1,000—1,300mg Potassium (mg)

\*Changed from 3,500-4,700mg Iron:

Per	DV%
Serving	
200	
0	0%
0	0%
0	
0	0%
680	30%
44	16%
1	4%
0	
0 0 4	0%
4	
0	0%
14	2%
0	0%
0.2	2%

	Serving	_
Calories:	165	
Total Fat (g)	0	0%
*Changed from 65-78g:		
Saturated Fat (g):	0	0%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	560	24%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	37	13%
*Changed from 300-275g		
Dietary Fiber (g)	0	0%
*Changed from 25-28g :		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	3.5	
Vitamin D (mcg)	0	0%
*Changed from 400IU (10μg) – 20μg		
Calcium (mg)	11.6	0.8%
*Changed from 1,000—1,300mg		
Potassium (mg)	0	0%
*Changed from 3,500-4,700mg		

Iron:

Per

0.1

0%

DV%

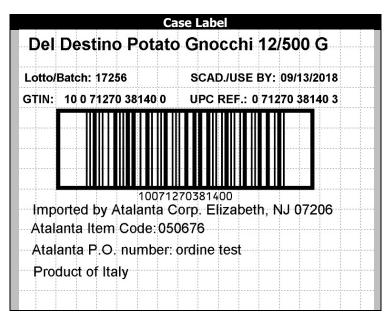
Packaging			
Can Size (mm):	7.67 x 5.7 x 1.77 in	Case Gross Weight:	14.4 LBS
		_	Store unopened bags in a cool and dry place out of direct
Case Dimensions (in):	11.5 L x 7.5 W x 8.25 H	Storage Practice:	sunlight.
Case Cube (ft^):	0.4118	Storage Temperature:	40 - 80 F
Block & Tier:	20 x 6	Shipping Temperature:	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)	N	N	N
Tree Nuts	N	N	N
Sesame Seeds	N	N	N
Milk & derivatives (Specify: milk, casein, whey, etc)	N	Y	Y
Eggs	N	N	N
Fish	N	N	N
Shellfish	N	N	N
Soy (excluding soy oil)	N	N	Υ
Wheat (Gluten)	Y (wheat flour)	Υ	Υ
Sulphites	N	N	N
Corn	N	N	Υ
Poppy Seeds	N	N	N
Sunflower Seeds	N	N	N
MSG (monosodium glutamate)	N	N	N
Tartrazine	N	N	N



Supplier No.	S1404
Manufacturer No.	F05CIE/F05GRA
Audit / Expiry Date	BRC/AUG 2020