

Product Specification Sheet Grocery

Product Name: "Frutto D'Italia" Olives, IT Green Castelvetr 2/5.5 Lbs

Item Number: Pack Size:		050698 2/5.5 Lbs	Country of Origin: Shelf Life Unopened/Oper	Italy ned:	2 years/5 days refrigerated	
Unit Net Weight:		9.4 Lbs (4.25 kg)	Unit Drain Weight:		5.5 Lbs (2.5 kg)	
UPC :	8 19340 (00312 7	Case/Package Code:		: Before MMMDDYYYY Code (e.g. L345) + GTIN Code	
GTIN :	20 8 1934	ł0 00312 1	Unit Can Code/Coding Format:	Best	Before MMMDDYYYY	
					duction lot (example: L345 L=year 2018, week of year, 5=day) + UPC Code	



	Product Properti	es	
Product Description:	Whole green Italian olives with a typical taste packed in brine		
T	Olives, water, salt, acidifier: lactic acid		
Ingredient Statement:	CONTAINS PITS		
Kosher (Y/N; type)	Y	_	
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)	400/450	_	
Easy Open (Y/N; type)	Ν		
Piece Fragments (Range ; %)	NA	_	
Physical Properties:			
Color	Typical, green and uniform		
Aroma & Flavor		Good	
Texture	Solid and firm		
Appearance	Whole fruit	s, without blemishes or skin spots	
Size & Shape Range (mm)		fruits per kilo – rounded shape	
Vacuum		>100 mbar	

Chemical Properties:

	Minimum	Maximum	Target
pH (range)	3.8	4.5	4
Titrable Acidity (range)	NA	NA	NA
°Brix (range)	NA	NA	NA
Salt Percentage – Volhard Method (range)	2	2.5	2
Sulfur Dioxide (range)	NA	NA	NA
% Moisture (range)	NA	NA	NA
Free Fatty Acid Value	NA	NA	NA
Peroxide Value	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)	3 Olives (15g)		Serving Size:	100g	
Servings Per Container:	About 167		Servings Per Container:	About 25	
	Per Serving	DV%		Per Serving	DV%
Calories:	30		Calories:	191]
Total Fat (g)	3	4%	Total Fat (g)	19	24%
*Changed from 65-78g :			*Changed from 65-78g :		
Saturated Fat (g):	0	0%	Saturated Fat (g):	3.5	17%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%	Cholesterol (mg):	0	0%
Sodium (mg)	133	6%	Sodium (mg)	890	31%
*Changed from 2,400–2,300mg			*Changed from 2,400–2,300mg		
Total Carbohydrate (g)	1	0%	Total Carbohydrate (g)	4	1%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	1	4%	Dietary Fiber (g)	3	11%
*Changed from 25-28g			*Changed from 25-28g		
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	0		Protein (g):	1	
Vitamin D (mcg)	0	0%	Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg :			*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	9	1%	Calcium (mg)	60	4%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Potassium (mg)	60	1%	Potassium (mg)	400	8%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		
Iron:	0	0%	Iron:	0	0%

*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.

Individual Unit

Packaging

(H) 9.3" in x 6.14" in (D)

Case Gross Weight:

Lbs

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D	im	en	SI	n	1:
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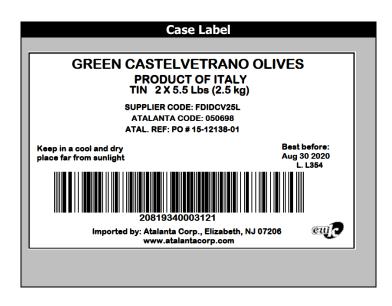
L 12.6 x W 6.3 x H 9.44 (in)	Storage Practice:
0.4337	Storage Temperature:
21 x 6	Shipping Temperature:
126	
	0.4337 21 x 6

Store unopened cans in a cool and dry place out of direct
sunlight.
 40 – 80 °F
 40 – 80 °F

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,	No	No	Yes - Cheese
casein, whey, etc)			
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	No	No	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



Supplier No.	S563
Manufacturer No.	S563
Audit / Expiry Date	BRC/AUG2019