



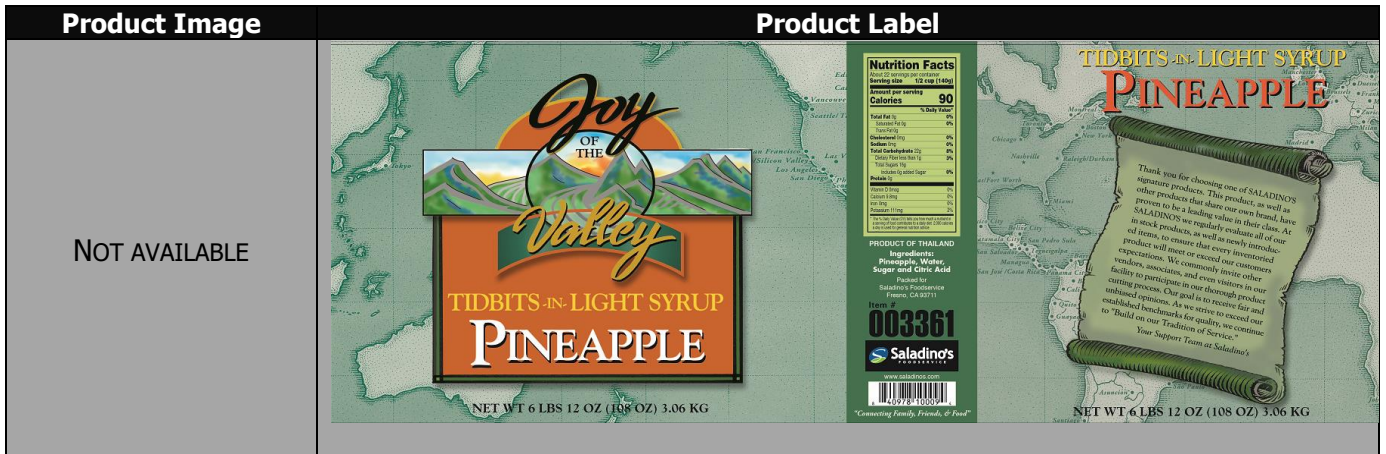
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Delivering the Global Harvest

Product Specification Sheet
Grocery

Product Name: "Joy of the Valley" Pineapple Choice Tidbits in Light Syrup 6/10

Item Number:	836846JV	Country of Origin:	Thailand
Pack Size:	6 x A10 (108 oz.)	Shelf Life Unopened/opened:	Unopened: 36 months Opened: Max. 3 days (After opening, refrigerate contents in glass or plastic container)
Unit Net Weight:	6 Lbs. and 12 Oz (108 Oz) 3.06 Kg	Unit Drain Weight:	n/a

UPC :	8 40978 10009 4	Case/Package Code:	S.I. NO. : 15-XXXX-XX XX5888JV YYXXX
GTIN :	10840978100091	Unit Can Code/Coding Format:	The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date System): XX5888JV YYJJJ Example: XX5888JV 17009 (2017 Jan 9), XX5888JV 17280 (2017 Oct 7)



Product Properties

Product Description: Canned pineapple prepared from fresh pineapple which is culled, washed, peeled, trimmed, cut, sorted and packed in can.

Ingredient Statement: Pineapple, Water , Sugar and Citric Acid.

Kosher (Y/N; type)	N
GMO Free (Y/N)	Y
BPA NI (Y/N); Lid, Can, Jar, Environmental	Y
Organic (Y/N; type)	N
Pieces Count (per package)	450 - 1250
Easy Open (Y/N; type)	N
Piece Fragments (Defects Range ; %)	Defect: Blemished – Max. 12.5% by count Mashed - Max. 5% by count Trimmed – Max. 15% by weight Uniformity of Size & Shape: Small pieces – Max. 15% by weight Big pieces – Max. 7% by weight Core contents: Maximum 7% by weight

Physical Properties:

Color Reasonably good as yellow

Aroma & Flavor	Typical of canned pineapple, no objectionable odor/ flavor
Texture	Reasonably firm texture
Appearance	Yellow pineapple tidbits of uniform color and cutting
Size & Shape Range (mm)	Thickness: 7 – 13, Length: 17 – 32, Arc width (Inner: 3 – 8, Outer: 11 – 17)
Vacuum	Minimum 5 in Hg

Chemical Properties:

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

Minimum	Maximum	Target
-	4.2	Max. 4.2
-	Individual 1.1%	-
14	17	
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-

Microbiological Properties:

Total Plate Count
Yeast and Molds
Coliforms
Staphylococcus, coagulase positive
E.Coli
Listeria
Salmonella

Max. 1000 CFU/ml
Max. 100 CFU/ml
< 3 MPN/ml
Commercially Sterile, No Microbial Growth
Commercially Sterile, No Microbial Growth
Commercially Sterile, No Microbial Growth
Commercially Sterile, No Microbial Growth

Nutritionals

(*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

Servings Per Container:**1/2 cup (140g)****About 22****Serving Size:****Servings Per Container:****100g****31**

	Per Serving	DV%
Calories:	90	
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)	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	22	8%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	Less than 1	3%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	16	
Added Sugars	15	30%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	10	0%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	110	2%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

	Per Serving	DV%
Calories:	70	
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)	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	16	6%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	Less than 1	2%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	12	
Added Sugars	10	20%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	10	0%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium	80	0%
<i>*Changed from 3,500-4,700mg:</i>		
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.

Packaging			
Individual Unit Dimension (mm):	156(Dia.) x 177(H)	Case Gross Weight:	45.6 Lbs (20.7 kg)
Case Dimensions (mm):	18.5 x 12.5 x 7.25	Storage Practice:	Store unopened - in a cool and dry place out of direct sunlight (After opening, refrigerate contents in glass or plastic container).
Case Cube (ft^):	0.97	Storage Temperature:	Cool and dry condition (20 – 30 °C)
Block & Tier (Layers):	7 x 8	Shipping Temperature:	Ambient in dry container (20 – 30 °C)
Cases Per Pallet:	56		

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	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, 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 (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

470 mm
314 mm

Joy Of The Valley
Pineapple Tidbits
In Light Syrup

FEM # 003361
PRODUCT OF THAILAND




6/#10

Joy Of The Valley
Pineapple Tidbits
In Light Syrup

Packed for Saladino's Foodservice, Fresno, CA 93711

ITEM # 003361
PRODUCT OF THAILAND
S.I. NO: XX-XXXX-XX
Can Code : XX6846JV YYJJJ



6/#10

Supplier No.	S1287
Manufacturer No.	F83PPI