



**atalanta**  
Delivering the Global Harvest

## Product Specification Sheet Grocery

**Product Name:** "Joy Of The Valley" Quartered Artichokes - 6/3 Kg

<b>Item Number:</b>	<b>60037</b>	<b>Country of Origin:</b>	<b>PERU</b>
<b>Pack Size:</b>	6/3 Kg	<b>Shelf Life Unopened/Opened:</b>	4 years/5 days refrigerated
<b>Unit Net Weight:</b>	<b>5 lb 8 oz (88.2 oz) 2.5 Kg</b>	<b>Unit Drain Weight:</b>	<b>3 lb 6.7 oz (54.7 oz) 1.55 Kg</b>

<b>UPC :</b>		<b>Case/Package Code:</b>	<b>XX0037 YYJJJ V P</b>
<b>GTIN :</b>	10 8 40978 10014 5	<b>Unit Can Code/Coding Format:</b>	The manufacturer will mark all cans & cases with the Atalanta production date code as follows (using the Julian Date System): <b>XX0037P YYJJJ</b> <b>example: XX0037P 22009 V P (2022 Jan 9), XX0037P 22124 V P (2022 May 3)</b> (V - Supplier Code, P: plant number)



### Product Properties

**Product Description:**

CANNED ARTICHOKE QUARTERS IN BRINE ARE PREPARED FROM ENTIRE FRUITS, FRESH AND NOT TOO DEVELOPED AND COME FROM THE PLANT *Cynara scolymus*. THEY ARE PREPARED ACCORDING TO GOOD MANUFACTURE PRACTICES THAT ASSURE ITS PRESERVATION.

**Ingredient Statement:**

Artichokes Quartered 62%, Water 37.05%, Salt 0.65%, Citric Acid 0.30%

<b>Kosher (Y/N; type)</b>	Y, Kosher Pareve
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	Y (No BPA)
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	N/A
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range ; %)</b>	N/A

**Physical Properties:**

<b>Color</b>	Light yellow to yellow
<b>Aroma &amp; Flavor</b>	Characteristic of the artichokes
<b>Texture</b>	Ripe, firm, free from any tough or mushy leaves
<b>Appearance</b>	Liquid should be clear. Clean artichokes, without any foreign matter. 55-75 mm (diameter raw material) Bract length max 7.5 cm, Total Length
<b>Size &amp; Shape Range (mm)</b>	10.0cm
<b>Vacuum</b>	3 -5 INHG

**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
3.8	4.1	3.95
0.25	0.35	0.3
N/A	N/A	N/A
0.8	1.0	0.9
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A

**Microbiological Properties:**

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

Commercially Sterile, no microbiological growth
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**Nutritionals**  
 (\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

**Serving Size:**  
 (As listed on Label)

**Servings Per Container:**

**½ Cup (130g)**

**About 12**

**Serving Size:**

**Servings Per Container:**

**100g**

**About 15**

	Per Serving	DV%
<b>Calories (Kcal):</b>	40	
<b>Total Fat (g)</b>	0	0%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	0	0%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	420	18%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	8	3%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	3	11%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	2	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	2	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	40	4%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0.4	2%
<b>Potassium (mg)</b>	210	4%
<i>*Changed from 3,500-4,700mg:</i>		

	Per Serving	DV%
<b>Calories (Kcal):</b>	30	
<b>Total Fat (g)</b>	0	0%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	0	0%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	320	14%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	6	2%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	2	7%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	1	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	1	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	30	2%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0.3	2%
<b>Potassium (mg)</b>	160	4%
<i>*Changed from 3,500-4,700mg:</i>		

\*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:** 603 x 600

**Case Gross Weight:** 41 Lbs

Store unopened cans in a cool and dry place out of direct sunlight.

Case Dimensions (in):	18.5" x 12" x 6"
Case Cube (ft^):	0.7708
Block & Tier:	8 x 7
Cases Per Pallet:	56

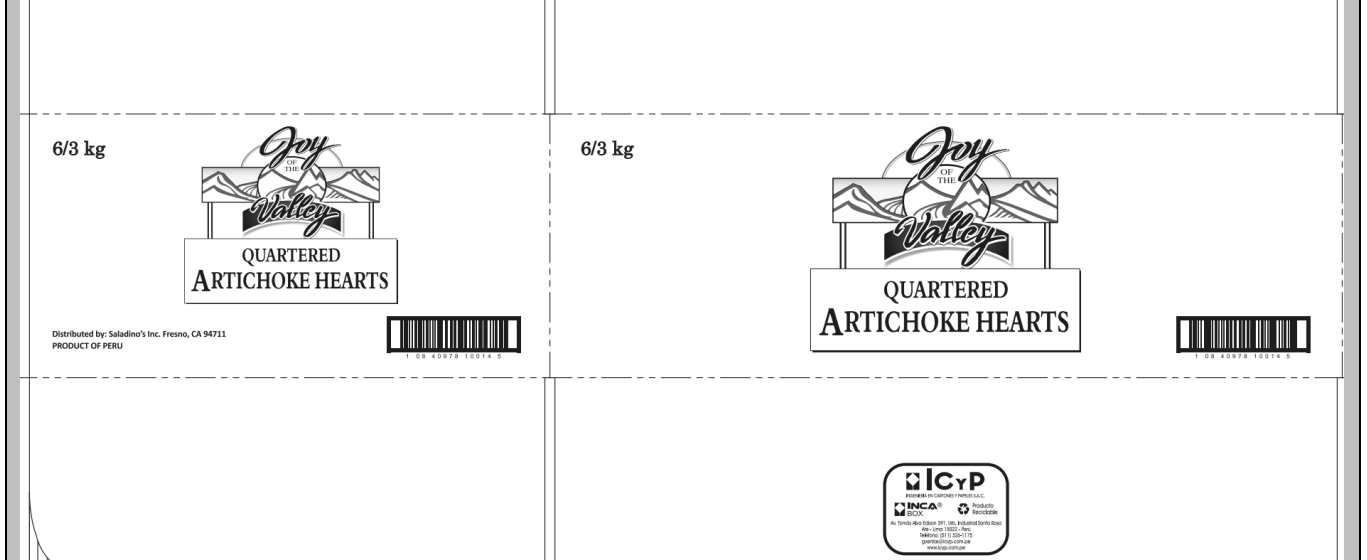
Storage Practice:	
Storage Temperature:	40 – 80 °F
Shipping Temperature:	40 – 80 °F

**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
<b>Peanuts (including peanut oil)</b>	No	No	No
<b>Tree Nuts</b>	No	No	No
<b>Sesame Seeds</b>	No	No	No
<b>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</b>	No	No	No
<b>Eggs</b>	No	No	No
<b>Fish</b>	No	No	No
<b>Shellfish</b>	No	No	No
<b>Soy (excluding soy oil)</b>	No	No	No
<b>Wheat (Gluten)</b>	No	No	No
<b>Sulphites</b>	No	No	No
<b>Corn</b>	No	No	No
<b>Poppy Seeds</b>	No	No	No
<b>Sunflower Seeds</b>	No	No	No
<b>MSG (monosodium glutamate)</b>	No	No	No
<b>Tartrazine</b>	No	No	No
<b>MUSTARD</b>	No	<b>Yes</b>	<b>Yes</b>
<b>CELERY</b>	No	<b>Yes</b>	<b>Yes</b>

**Case Label**



Supplier No.	S928
Manufacturer No.	S928/F42VRS