



**Product Name: "Del Destino" Fire Roasted Red Pepper Strips - 12/28 oz**

<b>Item Number:</b>	<b>A425274</b>	<b>Country of Origin:</b>	<b>Peru</b>
<b>Pack Size:</b>	<b>12/28 oz</b>	<b>Shelf Life Unopened/Opened:</b>	<b>4 years / 5 days refrigerated</b>
<b>Unit Net Weight:</b>	<b>1 Lb and 12 Oz (28 oz) 793g</b>	<b>Unit Drain Weight:</b>	<b>1 Lb and 1.6 Oz (17.6 oz) 500g</b>

<b>UPC :</b>	0 71270 30487 7	<b>Case/Package Code:</b>	FXN *LYZZZ BB MM/DD/TT
<b>GTIN :</b>	10 0 71270 30487 4	<b>Unit Can Code/Coding Format:</b>	FXN *LYZZZ F= Manufacturer X = Internal quality code, N = Facility, L = Production lot, Y = Production year, ZZZ = Julian Calendar BB MM/DD/TT MM= Expiration month, DD = Expiration day, TT = Expiration year



**Product Properties**

**Product Description:** Red pepper, fresh, roasted, washed, cut in strips, packed in a brine composed by salt and citric acid

**Ingredient Statement:** Red Peppers, Water, Salt, Citric Acid and Calcium Chloride

<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 (BPA NI)
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	N/A
<b>Easy Open (Y/N; type)</b>	Y
<b>Piece Fragments (Range; %)</b>	N/A

**Physical Properties:**

<b>Color</b>	1 - 5
<b>Aroma &amp; Flavor</b>	Characteristic
<b>Texture</b>	Firm 90%
<b>Appearance</b>	- Texture defect: Max. 10% - N° of seed: Average 10 units/100g - Headspace: Max. 10% - Burned skin: Max. 2.5 cm2/100g

- STRIPS IN THE FORM OF RINGS AND/OR "HOOPS": Max.20% by weight. Rings and/or hoops are considered to be the joining of two strips.  
 - Pieces: Max. 20% by weight  
 strip width: Range 6 – 8 mm  
 Length: Max. 10 cm  
 Min. 5" Hg

**Size & Shape Range (mm)**  
**Vacuum**

**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
3.9	4.3	4.1
-	-	-
4	7	6
0.5	0.9	0.7
-	-	-
-	-	-
-	-	-
-	-	-

**Microbiological Properties:**

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

Commercially Sterile
Commercially Sterile
Commercially Sterile
Commercially Sterile
Commercially Sterile
Commercially Sterile
Commercially Sterile

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

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

**2 tbsp (28g)**

**Serving Size:**

**100g**

**Servings Per Container:**

**About 18**

**Servings Per Container:**

**5**

	Per Serving	DV%
<b>Calories:</b>	5	
<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>	100	4%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	1	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	<1	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	10	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0.1	0%
<b>Potassium (mg)</b>	30	0%
<i>*Changed from 3,500-4,700mg:</i>		

	Per Serving	DV%
<b>Calories:</b>	25	
<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>	5.1	2%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	1.4	5%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	3.1	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0.9	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	42	3%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Iron (mg):</b>	0.3	2%
<b>Potassium (mg)</b>	120	3%
<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.

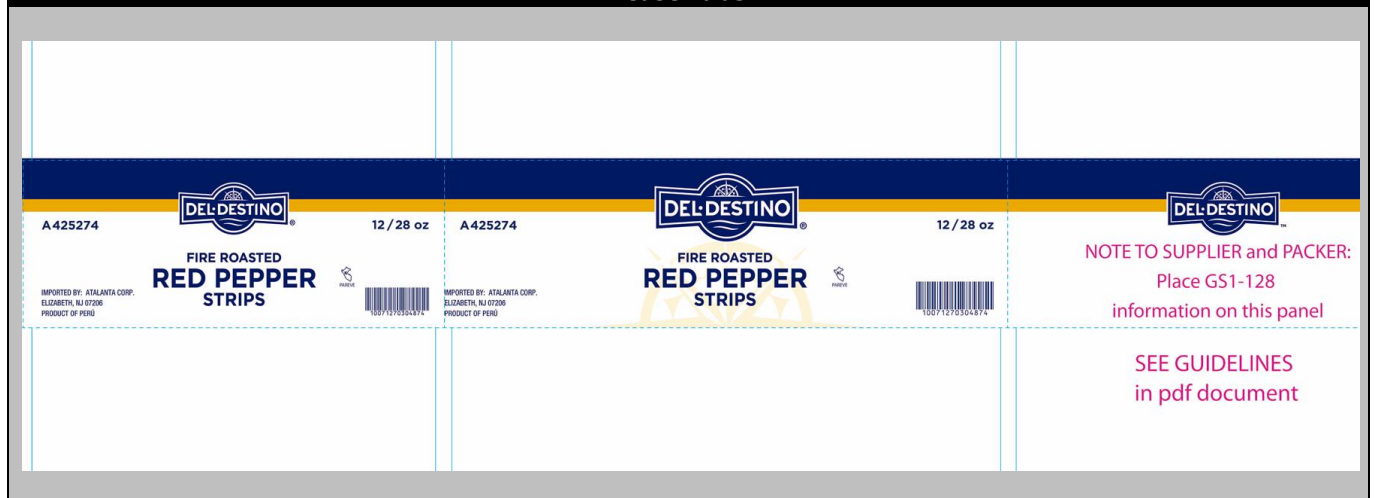
Packaging			
<b>Individual Unit Dimension:</b>	401x411	<b>Case Gross Weight:</b>	25 Lbs
<b>Case Dimensions (in):</b>	16.25" x 12.5" x 5"	<b>Storage Practice:</b>	Store unopened cans in a cool and dry place out of direct sunlight.
<b>Case Cube (ft^):</b>	0.5877	<b>Storage Temperature:</b>	40 – 80 °F
<b>Block &amp; Tier:</b>	8 x 10	<b>Shipping Temperature:</b>	40 – 80 °F
<b>Cases Per Pallet:</b>	80		

### 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

### Case Label



Supplier No.	S10428
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