



**Product Name: "Del Destino" Oil, Grapeseed 6/1 gal**

<b>Item Number:</b>	<b>562528</b>	<b>Country of Origin:</b>	<b>Spain</b>
<b>Pack Size:</b>	<b>6 / 1 Gal</b>	<b>Shelf Life Unopened/Opened:</b>	<b>24 months/6 months</b>
<b>Unit Net Weight:</b>	<b>7 lbs 10.40 oz (122.4 oz)</b>	<b>Unit Drain Weight:</b>	<b>N/A</b>
	<b>3.47 kg</b>		

**UPC :** 0 71270 39066 5      **Case/Package Code:** LYDDDL00N  
**L= lot**  
**Y= last number of the production year**  
**DDD= day as julian code**  
**L= bottle line**  
**00N= product number in the day**

**GTIN :** 10 0 71270 39066 2      **Unit Can Code/Coding Format:** **Format and How to intrepret**

Product Image	Product Label
PLACE PRODUCT IMAGE HERE	

**Product Properties**

<b>Product Description:</b>	Grape seed oil for cooking and dressing
<b>Ingredient Statement:</b>	<b>100% Refined grapeseed oil</b>

<b>Kosher (Y/N; type)</b>	Y; OU
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	Y (PET)
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	6 bottles per case
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range ; %)</b>	N/A

**Physical Properties:**

<b>Color</b>	Pale yellow
<b>Aroma &amp; Flavor</b>	Characteristic without off odors
<b>Texture</b>	Liquid at room temperature
<b>Appearance</b>	Pale yellow oily liquid
<b>Size &amp; Shape Range (mm)</b>	N/A
<b>Vacuum</b>	N/A

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

Minimum	Maximum	Target
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
N/A	N/A	N/A
	0.1	
	0.3	
	10 meq O2/kg	
58%	78%	67%

**Microbiological Properties:**

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

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

**Serving Size:**

(As listed on Label)

1 tbsp (15 ml)

**Serving Size:**

100 ml

Servings Per Container:

about 252

Servings Per Container:

50 servings

	Per Serving	DV%
<b>Calories:</b>	120	
<b>Total Fat (g)</b>	14	18%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	1	5%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	0	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>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0	
<b>Vitamin D</b>	0	0%
<i>(mcg)</i>		
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium</b>	0	0%
<i>(mg)</i>		
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

	Per Serving	DV%
<b>Calories:</b>	800	
<b>Total Fat (g)</b>	93.3	119.6%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	6.6	33%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	0	0%
<b>Sodium (mg)</b>	0	0%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	0	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>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	0	
<b>Vitamin D</b>	0	0%
<i>(mcg)</i>		
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	0	0%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium</b>	0	0%
<i>(mg)</i>		
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	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:** 155.5 x 132.5 x 358 mm

**Case Gross Weight:** 51 Lbs

**Case Dimensions (in):** 16.54 x 11.46 x 10.9

**Storage Practice:** Store unopened jug in a cool

16.54 x 11.46 x 10.9

and dry place out of direct sunlight.

<b>Case Cube (ft<sup>^</sup>):</b>	1.1956
<b>Block &amp; Tier:</b>	9 x 5
<b>Cases Per Pallet:</b>	45

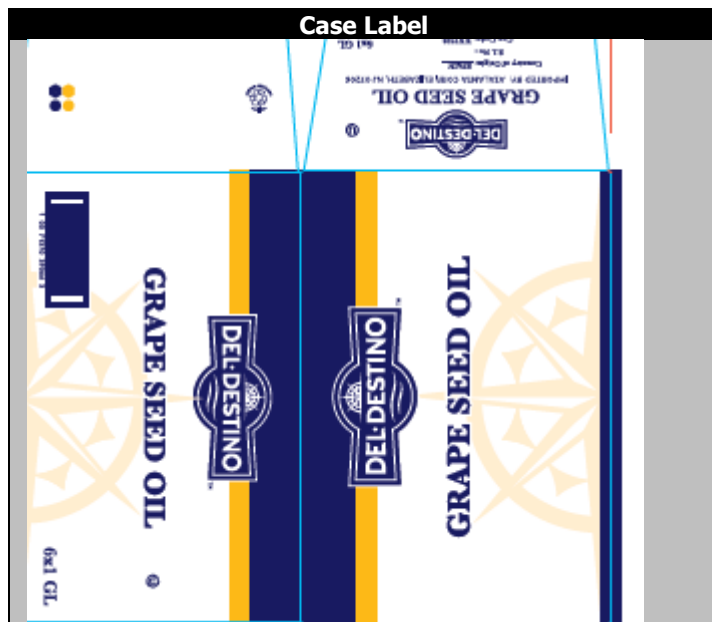
<b>Storage Temperature:</b>	40 – 80 °F
<b>Shipping Temperature:</b>	40 – 80 °F

**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.**

<i>Components</i>	<i>Present in Product</i>	<i>Present in Other Products Manufactured on the Same Line</i>	<i>Present in the Same Manufacturing Plant</i>
<b><i>Peanuts (including peanut oil)</i></b>	NO	NO	NO
<b><i>Tree Nuts</i></b>	NO	NO	NO
<b><i>Sesame Seeds</i></b>	NO	NO	NO
<b><i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i></b>	NO	NO	NO
<b><i>Eggs</i></b>	NO	NO	NO
<b><i>Fish</i></b>	NO	NO	NO
<b><i>Shellfish</i></b>	NO	NO	NO
<b><i>Soy (excluding soy oil)</i></b>	NO	NO	NO
<b><i>Wheat (Gluten)</i></b>	NO	NO	NO
<b><i>Sulphites</i></b>	NO	NO	NO
<b><i>Corn</i></b>	NO	NO	NO
<b><i>Poppy Seeds</i></b>	NO	NO	NO
<b><i>Sunflower Seeds</i></b>	NO	Yes	Yes
<b><i>MSG (monosodium glutamate)</i></b>	NO	NO	NO
<b><i>Tartrazine</i></b>	NO	NO	NO



Supplier No.	S1427
Manufacturer No.	S1427
Audit / Expiry Date	BRC/DEC2018