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| **Product Image** | **Product**  |
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|  |  **Product Properties**  |
| **Product Description:** | **Stuffed Grape Leaves** |
| **Ingredient Statement:** | **Rice, Onion, Vine Leaves, Water, Sunflower Oil, Dill, Salt, Mint, Allspice, Citric acid** |

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| **Kosher (Y/N; type)** |  YES (OU)  |
| **GMO Free (Y/N)** |  NO  |
| **BPA NI (Y/N);** *Lid, Can, Jar, Environmental* |  NO  |
| **Organic (Y/N; type)** |  NO  |
| **Pieces Count (per package)** |  60  |
| **Easy Open (Y/N; type)** |  NO  |
| **Piece Fragments (Range ; %)** |  |

**Physical Properties:**

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| **Color** |  |
| **Aroma & Flavor** |  Must have its own taste and smell. Should not have foreign taste and smell  |
| **Texture** |  Must be easy bitable.  |

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| **Appearance** |  Vine leaves must be rolled with rice.  |
| **Size & Shape Range (mm)** |  VINE LEAVES FILLED WITH RICE AND ROLLED  |



**Chemical Properties:**

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|  | **Minimum** | **Maximum** | **Target** |
| **pH (range)** | 3.5 | 4.5 | 3.9 |
| **Titrable Acidity (range) – Mohr Method** | 0.1 | 0.99 | 0.2 |
| **°Brix (range)** | - | - | - |
| **Salt Percentage – Mohr Method (range)** | 1.00 | 1.99 | 1.85 |
| **Sulfur Dioxide (range)** | - | - | - |
| **% Moisture (range)** | 58 | 70 | 64 |
| **Free Fatty Acid Value** | - | - | - |
| **Peroxide Value** | - | - | - |

**Microbiological Properties:**

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| **Total Plate Count** | Max. 5,000 cfu/g |
| **Yeast and Molds** |  |
| **Coliforms** | Max. 10 cfu / g |
| **Staphylococcus, coagulase positive** | Max. 10 cfu / g |
| **E.Coli** | Not Detected / 25 g |
| **Listeria** | Not Detected / 25 g |
| **Salmonella** |  Not Detected / 25 g  |

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| **Nutritionals****(\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)** |
| **Serving Size:****(As listed on Label)** |  **3 pieces (85g)**  | **Serving Size:** |  ***100g***  |
| **Servings Per Container:** |  **20 servings**  | **Servings Per Container:** |  **About 17**  |

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|  | **Per Serving** | **DV%** |  | **Per Serving** | **DV%** |
| **Calories:** | 130 |  | **Calories:** | 227.78 |  |
| **Total Fat (g)** | 3 | 4 % | **Total Fat (g)** | 12.22 | 16 % |
| **Saturated Fat (g):** | 1 | 3 % | **Saturated Fat (g):** | 1.11 | 6 % |
| ***Trans* Fat (g):** | 0 |  | ***Trans* Fat (g):** | 0 |  |
| **Cholesterol (mg):** | 0 | 0% | **Cholesterol (mg):** | 0 | 0 % |
| **Sodium (mg)** | 580 | 24 % | **Sodium (mg)** | 634.44 | 28 % |
| **Total Carbohydrate (g)** | 23 | 8 % | **Total Carbohydrate (g)** | 25.56 | 9 % |
| **Dietary Fiber (g)** | 2 | 7 % | **Dietary Fiber (g)** | 3.33 | 12% |
| **Total Sugars (g):** | <1 |  | **Total Sugars (g):** | 2.22 |  |
| **Added Sugars** | 0 | 0 % | **Added Sugars** | 0 | 0 % |
| **Protein (g):** | 2 |  | **Protein (g):** | 2.22 |  |
| **Vitamin D (mcg)** | 0.3 | 2 % | **Vitamin D (mcg)** | 0.4 | 2.5 % |



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| **Calcium (mg)** | 39 | 3 % | **Calcium (mg)** | 43.33 | 4 % |
| **Potassium (mg)** | 150 | 4 % | **Potassium (mg)** | 170 | 4 % |
| **Iron:** | 1 | 6 % | **Iron:** | 1.11 | 7 % |

\*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.

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|  **Packaging**  |
| **Individual Unit Dimension:** |  410 x 600 inches (D x H)  | **Case Gross Weight:** |  31  | Lbs  |
| **Case Dimensions (in):** |  18.25 x 12x x 4.5  | **Storage Practice:** | Store unopened cans in a cool and dry place out of direct sunlight.  |
| **Case Cube (ft^):** |  0.5703  | **Storage Temperature:** |  40 – 80 °F  |  |
| **Block & Tier:** |  8 x 10  | **Shipping Temperature:** |  40 – 80 °F  |  |
| **Cases Per Pallet:** | 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.***

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| ***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 | SESAME PASTE |
| ***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 | SODIUM METABISULPHIDES |
| ***Corn*** | NO | NO | NO |
| ***Poppy Seeds*** | NO | NO | NO |
| ***Sunflower Seeds*** | NO | NO | NO |
| ***MSG (monosodium glutamate)*** | NO | NO | NO |
| ***Tartrazine*** | NO | NO | NO |

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| Supplier No. | S142 |
| Manufacturer No. | F34DEN |
| Audit / Expiry Date | BRC/MAY2017 |

