## S500-250 Strawberries



Issue Date: 8/28/	020 Revision:	A	Manf. Item # SB5X525AA
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	PRODUCT DESCRIPTION
Properly ripened, clean, fresh strawberries.	

PHYSICAL ATTRIBUTES								
Appearance:	Strawberry							
Color:	Red to medius	n / dark red						
Flavor:	Typical of ma	Typical of mature, properly prepared strawberries						
Pack Size:	5 x 5 Lbs.	5 x 5 Lbs.						
Case Dimensions:								
L[depth]xWxH in.	12.2	15.9	9.5	Case Cube(ft <sup>3</sup> ):	1.0664	Pallet Conf. (TI / HI)	10	6

## INGREDIENTS

FRESH STRAWBERRIES.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	35		
TOTAL FAT (g)	0.11		
SATURATED FAT (g)	0.006		
TRANS FAT (g)	0		
CHOLESTROL (mg)	0		
SODIUM (mg)	2		
TOTAL CARBOHYDRATE (g)	9.13		
DIETARY FIBER (g)	2.1		
TOTAL SUGARS (g)	4.56		
ADDED SUGARS (g)	0		
PROTEIN (g)	0.43		
VITAMIN D (mcg)	0		
CALCIUM (mg)	16		
IRON (mg)	0.75		
POTASSIUM (mg)	148		



Nutritio	n Facts
About 709 servir Serving size	ngs per container 2 Tbsp (16g
Amount per serving	9
Calories	5
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate	1g <b>0</b> %
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Add	ded Sugars 0%
Protein 0g	
Vitamin D 0mcq	0%
Calcium 3mg	0%
Iron Oma	09
	0%

Brand Name:	Willamette Fruit	Net Weight: (Lbs.)	25.00
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 22518 87321 1	Gross Weight: (Lbs.)	26.25
Kosher	Pareve	Gross Weight: (Kg.)	11.91

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	50,000		
Yeast and Mold (cfu/g)	5,000		
Coliforms (cfu/g)	100		
E. coli (MPN/g)	10		
Salmonella /375g	Negative		
Listeria /25g	Negative		

<sup>\*</sup>The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

	GMO STATEMENT
	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS			
Recommended Condition:	Best kept frozen ( $\leq 0^{\circ}$ F).		

SHIPPING CONDITIONS			
Recommended Condition:	Best kept frozen (≤0°F).		

SHELF LIFE			
Recommended Shelf Life:	730 days at recommended storage conditions.		

ALLERGEN / SENSATIZER TABLE				
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT	
PEANUTS AND DERIVATIVES	NO	NO	NO	
TREE NUTS AND DERIVATIVES	NO	NO	NO	
EGG AND DERIVATIVES	NO	NO	NO	
MILK AND DERIVATIVES	NO	NO	NO	
SOY AND DERIVATIVES	NO	NO	NO	
WHEAT	NO	NO	NO	
FISH	NO	NO	NO	
CRUSTACEAN SHELLFISH	NO	NO	NO	
SULFITES > 10 ppm	NO	NO	NO	
MUSTARD	NO	NO	NO	
SESAME	NO	NO	NO	
GLUTEN	NO			
ARTIFICIAL FLAVOR SOURCE	NO			
FD&C ARTIFICIAL COLORS	NO			

CODE FORMAT

Lot Code Explanation:
The lot code is a 6 digit number followed by the time: JJJ YLS TI:ME
JJJ= Julian Date
Y= Last # of the Year

## LABEL / CASE GRAPHICS



