

**Document:** Research and Development

Effective Date: 04/28/2022 Program: Specification Program

Revised By: Nancy Zurúga Location: GDF/Tonne

**Approved By:** Nick Spondike, Chief Innovation Officer

Item Name: OPPA BRAND ® FEISTY FETA DIP 6/80Z

Product Number: SA000021

Microbiological Standards			TUB WEIGHT					
APC	Not Applicable	8 (	Σ	227 g				
Coliform	Not Applicable							
E. Coli	Not Applicable		Sensory A	ttributes				
			Thick chunky	paste with particulate of green				
Chemical Standards		Appearance	onion and feta cheese					
				white pieces of feta cheese and				
%Moisture	Not Applicable	Color	visible green s	specs of herbs and green onions				
				se (salty, tangy, brine) with tomato base,				
% Salt	Not Applicable	Flavor/Aroma	mild heat. Gar	rlic note, earthy, fermentated flavor				
Viscosity	Not Applicable	Torreturno	Chunky sprea	d base with chunks of soft feta				
ph	Not Applicable	Texture		cheese				

#### ITEM DESCRIPTION

Our Feisty Feta is a can't-miss favorite as an appetizer with pita chips or warm slices Naan bread. This perfect mixture of crumbled feta cheese blended with green peppers and onions can be used to add delicious flair to just about anything!

#### ITEM PACKAGING

			Plani Master Case w/
Primary Packaging:	Tubs and Lids	<b>Primary Case Type:</b>	VideoJet Label
Cases Per Pallet:	360 Cases Per Pallet	No. of Tubs / Case:	6 - 8 oz Tubs
<b>Rows Per Pallet (Hi):</b>	15 Cases High	Case Gross Wt. (lbs):	3.50 lbs
Cases Per Row (Ti):	24 Cases Per Layer	Case Gross Wt. (kg):	1.59 kg
Case Dimensions:	14.563 x 5.188 x 4.313 in.	Case Net Wt. (lbs):	3.00 lbs
<b>Unit Dimensions:</b>	4.81 x 4.81 x 1.94 in.	Case Net Wt. (kg):	1.36 kg
<b>UPC Code Number:</b>	0-75365-00132-0	Cases Cube (Cu. Ft.):	0.19 Cu. Ft.
GTIN Number	1-00-75365-00132-7	Pallet Weight (lbs/kg):	1325 lbs (601 kg)
		_	

#### STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions:Refrigerated (35°F - 40°F)Distributed:Refrigerated (35°F - 40°F)Shelf Life from Production:Refrigerated (35°F - 40°F): (90Code Date Format:Packaging Containerdays)1 Digit Year + Julian Date +DO NOT FREEZEBest By (90 Days)

Shipping Container
1 Digit Year + Julian Date +
Best By (90 Days)

Plain Master Case W/

Certified KosherCertified HalalCertified OrganicCertified CNNONONO

#### INCREDIENT STATEMENT

INGREDIENTS: FETA CHEESE (PASTEURIZED WHOLE MILK, CHEESE CULTURES, SALT, ENZYMES), WHOLE PEELED TOMATOES (TOMATOES, TOMATO JUICE, SALT, CITRIC ACID, CALCIUM CHLORIDE), SOUR CREAM (CULTURED MILK, CREAM, WHEY, MODIFIED CORN STARCH, SODIUM PHOSPHATE, GUAR GUM, CARRAGEENAN, CALCIUM SULFATE, CAROB BEAN GUM AND POTASSIUM SORBATE [MAINTAINS FRESHNESS]), ROASTED RED BELL PEPPER (BELL PEPPERS, WATER, SALT, CITRIC ACID), SOYBEAN OIL AND/OR CANOLA OIL, GREEN ONIONS, TOMATO PUREE (TOMATO CONCENTRATE [WATER, TOMATO PASTE], CITRIC ACID), CONTAINS 2% OR LESS OF: CULTURED SUGAR, GARLIC, SERRANO PEPPERS, CORN STARCH, SALT, SUGAR, SPICES, XANTHAN GUM, POTASSIUM SORBATE (PRESERVATIVE).

**CONTAINS: MILK.** 



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#### **NUTRITIONALS PER SERVING SIZE**

Recommend Serving Size: 2 Tbsp - 1 oz. (28g)

**Servings Per Container:** 8

Nutrition Facts Servings per container: About 8, Serv. size: 2 Tbsp (28g),

Amount per serving: **Calories 60**, Total Fat 5g (6% DV), Sat. Fat 2g (10% DV), Trans Fat 0g, **Cholest.** 10mg (3% DV), **Sodium** 210mg (9% DV), **Total Carb.** 2g (1% DV), Fiber 0g (0% DV), Total Sugars 1g (Includes 0g Added Sugars, 0% DV), **Protein** 2g, Vit. D 0mcg (0% DV), Calcium 36mg (2% DV), Iron 0mg (0% DV), Potas. 43mg (0% DV).

## Nutrient Content Claims Per Serving Size:

Low Cholesterol

### **ALLERGENS AND OTHER SENSITIVE INGREDIENTS**

	Column I	Column II	Column III
ALLERGEN	Present in the Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Peanut	NO	YES	YES
Tree Nuts	NO	NO	NO
Milk and Dairy Products	YES	YES	YES
Eggs	NO	YES	YES
Fish	NO	YES	YES
Shellfish and Molluscs	NO	YES	YES
Soy	NO	YES	YES
Wheat	NO	YES	YES
Sesame Seeds	NO	YES	YES
Sulfites	NO	YES	YES
Monosodium Glutamate (MSG)	NO	YES	YES



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## **NUTRITIONALS VALUES (100g UNROUNDED)**

Product: OPPA BRAND® FEISTY FETA DIP 6/8OZ GENESIS EFFECTIVE DATE: 02/25/2022

	<b>—</b> 100		- 100		- 100		<b>D</b> 100
Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>-</b> . ~		Trans Fatty					0
Basic Comp		Acid (g)	0.48	Vitamin B12 (mcg		Magnesium (mg	1.58
Gram Weight (g)		Cholesterol (mg)		Biotin (mcg)	0.00	Manganese (mg)	0.01
Calories (kcal)	225.04	Water (g)	16.91	Vitamin C (mg)	6.41	Molybdenum (m	0.00
Calories from				Vitamin D - IU		Phosphorus	
Fat (kcal)	166.66	Ash (g)	1.29	(IU)	0.00	(mg)	2.74
Calories from		Insoluble Fiber		Vitamin D - mcg			
SatFat (kcal)	65.47	(g)	0.00	(mcg)	0.14	Potassium (mg)	154.31
				Vitamin E -			
Protein (g)	6.85	Vita	mins	Alpha-Toco (mg)	0.00	Selenium (mcg)	0.00
Carbohydrates		Vitamin A - IU					
(g)	8.21	(IU)	576.86	Folate (mcg)	1.69	Sodium (mg)	742.57
Dietary Fiber		Vitamin A - RE		Folate, DFE			
2016 (g)	0.74	(RE)	0.00	(mcg)	1.37	Zinc (mg)	0.02
Soluble Fiber		Vitamin A -					
2016 (g)	0.00	RAE (RAE)	23.68	Vitamin K (mcg)	0.10	Chloride (mg)	0.00
		Carotenoid RE		Pantothenic Acid			
Total Sugars (g)	2.66	(RE)	0.00	(mg)	0.05	Poly	Fats
Added Sugars (g)	0.29	Retinol RE (RE)	0.00	Mine	rals	Omega 3 Fatty A	0.00
Disaccharides (g)	0.00	Beta-Carotene (n	0.00	Calcium (mg)	130.35	Omega 6 Fatty A	0.00
Other Carbs (g)	0.75	Vitamin B1 (mg)	0.01	Chromium (mcg)	0.00	Other Nutrients	
Fat (g)	18.52	Vitamin B2 (mg)	0.02	Copper (mg)	0.01	Alcohol (g)	0.00
Saturated Fat (g)	7.27	Vitamin B3 (mg)	0.08	Fluoride (mg)	0.00	Caffeine (mg)	0.00
		Vitamin B3 -					
Mono Fat (g)	2.7	Niacin Equiv	0.00	Iodine (mcg)	0.04	Choline (mg)	0.04
Poly Fat (g)	5.18	Vitamin B6 (mg)	0.01	Iron (mg)	1.04		



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## FINISHED PRODUCT SPECIFICATION

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## **INNER LABELS**

Nutrition Facts Servings: about 8, Serv.size: 2
Tbsp (28g), Amount per serving: Calories 60,
Total Fat 5g (6% DV), Sat Fat 2g (10% DV),
Trans Fat 0g, Cholest. 10mg (3% DV), Sodium
210mg (9% DV), Total Carb. 2g (1% DV), Fiber Og (0% DV), Total Carb. 2g (1% DV), Fiber Og (0% DV), Total Sugars 1g, Includes 0g Added Sugars (0% DV), **Protein** 2g, Vit D 0mcg (0% DV), Calcium 36mg (2% DV), Iron 0mg (0% DV), Potas 43mg (0% DV). %DV = %Daily Value

INGREDIENTS: Feta Cheese (Pasteurized Whole Milk, Cheese Cultures, Salt, Enzymes), Whole Peeled Tomatoes (Tomatoes, Tomato Juice, Salt, Citric Acid, Calcium Chloride), Sour Cream (Cultured Milk, Cream, Whey, Modified Corn Starch, Sodium Phosphate, Guar Gum, Carrageenan, Calcium Sulfate, Carob Bean Gum, Potassium Sorbate), Roasted Red Bell Peppers (Bell Peppers, Water, Salt, Citric Acid), Soybean Oil and/or Canola Oil, Green Onions, Tomato Puree (Tomato Concentrate (Water, Tomato Paste), Citric Acid), Contains Less of 2% Of Cultured Sugar, Garlic, Serrano Peppers, Corn Starch, Salt, Sugar, Sarlic, Serrano Potassium Spices, Xanthan Gum, Potassium Sorbate. CONTAINS: MILK

PRODUCT OF USA

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#### Front





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### PALLET PATTERN

	Thursday, April 28, 2022												
Product Name Product Code Datafile Name		Grecian I PK000491 pk000491			ls	rui su	ay, r	xpi i	1 20	, 20			
Cube Used Area Used Pallet type		90.5 % 94.4 % 48x40				24 15 360			Ca Lay Ca		/ Lo	ad	
ase (OD)	14.563 46.688	Width 4.875 5.188 39.500 40.000	3.688 4.313 64.690	in in in	3.000 1080.000	3 3 1170	.250 .000	lb lb lb		0.1 69.0	15 c 19 c 04 c	uft uft	
			70.	190									40.000