

**Document:** Research and Development

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

Revised By: Nancy Zuniga Location: Tonne/GDF

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

Item Name: OPAA GARLIC SAUCE 6/80Z

Product Number: SA000074

	Microbiological Standards	TUB WEIGHT		
APC	Not Applicable	8 oz 227 g		
Coliform	Not Applicable			
E. Coli	Not Applicable	Sensory Attributes		
	Chemical Standards		Off white	, creamy, thick and smooth
%Moisture	Not Applicable	Color	Off white	
% Salt	Not Applicable	Flavor/Aroma	Strong Garlic note with an acidic finish	
Viscosity	Not Applicable	Texture	Ç.,	south and areamy
ph	Not Applicable	rexture	311	nooth and creamy

#### **ITEM DESCRIPTION**

Off white, smooth and creamy with Strong Garlic note with an acidic finish.

#### **ITEM PACKAGING**

Printed Tubs and Printed Lids **Primary Packaging: Primary Case Type:** Master Case 360 Cases Per Pallet **Cases Per Pallet:** No. of Tubs / Case: 6 - 8 oz Tubs 3.50 lbs **Rows Per Pallet (Hi):** 15 Cases High Case Gross Wt. (lbs): Cases Per Row (Ti): 24 Cases Per Layer Case Gross Wt. (kg): 1.59 kg 3.00 lbs 14.563 x 5.188 x 4.313 in. **Case Dimensions:** Case Net Wt. (lbs): 4.81 x 4.81 x 1.94 in. **Unit Dimensions:** Case Net Wt. (kg): 1.36 kg **UPC Code Number:** 0-75365-00375-1 Cases Cube (Cu. Ft.): 0.19 Cu. Ft. 1-00-75365-00375-8 Pallet Weight (lbs/kg): 1325 lbs (601 kg) **GTIN Number** 

#### 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):Code Date Format:Packaging Container

(120 days)DO NOT FREEZE1 Digit Year + Julian Date +Best By (120 Days)

Shipping Container

1 Digit Year + Julian Date + Best By (120 Days)

Certified Kosher<br/>NOCertified Halal<br/>NOCertified Organic<br/>NOCertified CN<br/>NO

#### **INGREDIENT STATEMENT**

INGREDIENTS: WATER, GARLIC (GARLIC, WATER), HYDROGENATED COCONUT OIL, NONFAT DRY MILK, CANOLA OIL, CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, GUAR GUM, MONO AND DIGLYCERIDES, LOCUST BEAN GUM, CARRAGEENAN, LACTIC ACID, CITRIC ACID, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, SALT, XANTHAN GUM, GUM ACACIA, POTASSIUM SORBATE (PRESERVATIVE).

**CONTAINS: MILK.** 



**Document:** Research and Development

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

Revised By: Nancy Zuniga Location: Tonne/GDF

Approved By: Nick Spondike, Chief Innovation Officer

#### NUTRITIONALS PER SERVING SIZE

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

**Servings Per Container:** 8

# Nutrition Facts servings 8, Serv. size 2 Tbsp (28g),

Amount per serving: **Calories 60**, Total Fat 5g (6% DV), Sat Fat 3.5g (18% DV), Trans Fat 0g, **Cholest** 0mg (0% DV), **Sodium** 90mg (4% DV), **Total Carb.** 3g (1% DV), Fiber 0g (0% DV), Total Sugars 1g, Includes 0g Added Sugars (0% DV), **Protein** 1g, Vit D 0mcg (0% DV), Calcium 26mg (2% DV), Iron 0mg (0% DV), Potas 44mg (0% DV). %DV = %Daily Value

Nutrient Content Claims Per Serving Size:

Low Sodium

#### 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
Monosodium Glutamate (MSG)	NO	YES	YES



**Document:** Research and Development

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

Revised By: Nancy Zuniga Location: Tonne/GDF

Approved By: Nick Spondike, Chief Innovation Officer

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

Product: <u>OPAA GARLIC SAUCE 6/80Z</u>

GENESIS EFFECTIVE DATE: 02/28/2022

BT ( • )	D 100	<b>N</b> T ( • (	D 100	NT ( )	D 100	<b>N</b> T ( • (	D 100
Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g	Nutrients	Per 100g
<b>D</b> 1 G		Trans Fatty	0.00	T	0.00		0.00
Basic Comp		Acid (g)	0.02	Vitamin B12 (mcg		Magnesium (mg	
Gram Weight (g)		Cholesterol (mg)	1.46	Biotin (mcg)	0.00	Manganese (mg)	0.00
Calories (kcal)	213.48	Water (g)	54.58	Vitamin C (mg)	2.24	Molybdenum (m	0.00
Calories from				Vitamin D - IU		Phosphorus	
Fat (kcal)	158.89	Ash (g)	1.29	(IU)	0.00	(mg)	70.92
Calories from		Insoluble Fiber		Vitamin D - mcg			
SatFat (kcal)	113.4	(g)	0.00	(mcg)	0.00	Potassium (mg)	157.98
				Vitamin E -			
Protein (g)	2.68	Vita	mins	Alpha-Toco (mg)	0.01	Selenium (mcg)	0.00
Carbohydrates		Vitamin A - IU					
(g)	10.39	(IU)	2.49	Folate (mcg)	0.00	Sodium (mg)	318.51
Dietary Fiber		Vitamin A - RE		Folate, DFE			
2016 (g)	0.01	(RE)	0.00	(mcg)	0.00	Zinc (mg)	0.00
Soluble Fiber		Vitamin A -					
2016 (g)	0.22	RAE (RAE)	0.00	Vitamin K (mcg)	0.07	Chloride (mg)	0.00
		Carotenoid RE		Pantothenic Acid			
Total Sugars (g)	3.79	(RE)	0.00	(mg)	0.00	Poly Fats	
Added Sugars (g)	0.00	Retinol RE (RE)	0.00	Mine	rals	Omega 3 Fatty A	0.00
Disaccharides (g)	0.00	Beta-Carotene (n	0.00	Calcium (mg)	93.40	Omega 6 Fatty A	0.25
Other Carbs (g)	0.05	Vitamin B1 (mg)	0.00	Chromium (mcg)	0.00	Other N	utrients
Fat (g)	18.31	Vitamin B2 (mg)	0.11	Copper (mg)	0.00	Alcohol (g)	0.00
Saturated Fat (g)	12.60	Vitamin B3 (mg)	0.01	Fluoride (mg)	0.00	Caffeine (mg)	0.00
		Vitamin B3 -					
Mono Fat (g)	3.12	Niacin Equiv	0.00	Iodine (mcg)	0.00	Choline (mg)	0.04
Poly Fat (g)	1.68	Vitamin B6 (mg)	0.00	Iron (mg)	0.05		



**Effective Date: 04/28/2022** 

# FINISHED PRODUCT SPECIFICATION

Research and Development **Document:** 

Program: **Specification Program** 

Revised By: Nancy Zuniga Tonne/GDF **Location:** 

Approved By: Nick Spondike, Chief Innovation Officer

### **INNER LABELS**





#### Front

Otal Carb. 3g (1% DV), Fiber 0g
ugars 1g, Includes 0g Added Sugar
in 1g, Vit D Omeg (0% DV), Calciun
iron Omg (0% DV), Potas 44mg (0%

INGREDIENTS: Water, Garlic (Garlic, Water), Hydrogenated Coconut Oil, Nonfat Dry Milk, Canola Oil, Contains less than 2% of modified food starch, Guar Gum, Mono and Diglycerides, Locust Bean Gum, Carrageenan, Lactic Acid, Citric Acid, Natural Flavor, Lemon Juice Concentrate, Salt, Xanthan Gum, Gum Acacia, Potassium Sorbate (Preservative).

CONTAINS: MILK

PRODUCT OF USA

**Back** 



**Document:** Research and Development

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

Revised By: Nancy Zuniga Location: Tonne/GDF

Approved By: Nick Spondike, Chief Innovation Officer

# PALLET PATTERN

Product Code	Product Name   Grecian Delight Foods   PK000491   Datafile Name   pk000491   (4/28/2022)							
Product Code Datafile Name pk000491 (4/28/2022) Load Ref. 1 I Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 curt Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Product Code		Thursday, April 28, 2022					
Datafile Name pk000491 (4/28/2022) Load Ref. 1 I Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 curt Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Datafile Name							
Load Ref. 1 I Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.683 59.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Load Ref. 1 I Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft							
Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load   Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Cube Used 90.5 % 24 Case / Layer Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	afile Name	pk000491 (4/28/2022)					
Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load Case / Load Case / Load Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (ID) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 l170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Area Used 94.4 % 15 Layer / Load Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft							
Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume  Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft  Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft  Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft  Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Pallet type 48x40 360 Case / Load  Length Width Height Net Gross Volume  Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft  Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft  Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft  Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft							
Length Width Height Net Gross Volume  Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft  Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft  Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft  Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft  70.190 48.000 40.000	Length Width Height Net Gross Volume  Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft  Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft  Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft  Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft							
Case (ID) 14.250	Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	let type	48x40	360	Case / Load			
Case (ID) 14.250	Case (ID) 14.250 4.875 3.688 in 3.000 3.250 lb 0.15 cuft Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Length	Width Height	Net Gross	Volume			
Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft e9.04 cuft d6.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft	Case (OD) 14.563 5.188 4.313 in 3.000 3.250 lb 0.19 cuft Product 46.688 39.500 64.690 in 1080.000 1170.000 lb 69.04 cuft Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft			3.000 3.250 1	b 0.15 cuft			
To 190  48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft  70.190  48.000	Load 48.000 40.000 70.190 in 1170.000 1220.000 lb 77.99 cuft							
70.190								
48.000	70.190	.d 48.000	40.000 70.190 in	170.000 1220.000 1	b 77.99 cuft			
48.000	70.190							
10.000			70.190			40.000		
10.000						1		
						_		
					_			
						J		
		40.000	48.000	48.0	00			