

1/5 GAL REFRIGERATED WHOLE KOSHER PICKLES 75 TO 85 COUNT-SCHWARTZ'S



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Product Last Saved Date:14 July 2016

Nutrition Facts Serving Size: 1 ONZ Number of Servings per Package: 395 **Amount Per Serving** Calories: 0 Calories from Fat: 0 % Daily Value* **Total Fat** % g Saturated Fat 0% Trans Fat 0 g Cholesterol 0 mg 0% Sodium 340 mg 14% Total Carbohydrate 1 g 0% Dietary Fiber 0 g 0% Sugars 0 g Protein 0 g Vitamin A 0% Vitamin C 0% Calcium *Percent Daily Values are based on a 2,000 calorie diet.Your daily values may be higher or lower depending on your calorie needs.

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
29655200756	238334	00000446552002	0 X 1 EA	

Brand	Brand Owner	GPC Description		
SCHWARTZ'S	Bay Valley Foods	Pickles		

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
48 LBR	45.5 LBR	USA	Yes	No

	Shipping Information					
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.01 INH	12.01 INH	14.625 INH	1.22 FTQ	14x3	122 Days	35 FAH / 41 FAH

Ingredients:

Fresh cucumbers, water, salt, vinegar, fresh garlic, lactic acid, sodium benzoate (preservative), natural flavors, polysorbate 80 turmeric (color)

Sat. Fat Less than 20q 25q Cholesterol Less than 300mg 300mg 2,400mg Sodium Less than 2.400ma 375g Total Carbohydrate 300g 30g

2.000

65g

2.500

80g

Calories

Less than

 Total Carbohydrate
 300g
 375g

 Dietary Fiber
 25g
 30g

 Calories per gram
 Fat 9
 Carbohydrate 4
 Protein 4

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):					
Eggs - N Milk - N Peanuts - N					
Soy - N Wheat - N TreeNuts - N					
Fish - N Crustacean - N					

Handling Suggestions:

Total Fat

Store in refrigerated temperatures

Benefits:

Always shipped and stored under refrigeration, refrigerated pickles are the highest-quality and freshest-tasting.

Serving Suggestions:

Ready to eat.

Prep & Cooking Suggestions:

Ready to eat.

More Information:



ULF-238334

Effective Date: June 29, 2010

Revision #: 1

Product: Refrigerated Kosher Whole Pickle

Product Code: 296 5520

Container Type: 5 gallon pail

Net Weight: 640 FL OZ (5 GAL) 18.9 L

Closure Type: Plastic lid with gasket

NUTRITIONAL FACT (calculated values)
Serving Size 1 oz (28g/about 1/4 pickle)
Servings Per Container Usually 395

Servings Per Container Usua	ally 395
Amount Per Serving	
Calories 0	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 340mg	14%
Total Carbohydrate less tha	n 1g 0%
Dietary Fiber 0g	0%
Sugars Og	
Protein 0g	how the way

Vitamin C

Iron

0%

0%

GMO Free:		Gluten	Free:	V	Kosher:	0
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Organic Certification:

Not Organic

Product Preparation:

Ready to eat.

Shelf Life:

4 Months / 122 Days

Shelf Life After Opening:

7 - 10 Days Under Refrigeration (35-41° F)

Storage:

Store in refrigerated temperatures. (35-41° F)

Microbial:

Total Plate Count <5000 cfu/g, Yeast & Mold <100 cfu/g, Coliforms-Negative, Lactic Acid Bacteria <10 cfu/g, Staph-Negative, Listeria-Negative, Salmonella-Negative.

Sensitivities: None

*Acidified food not tested regularly.

Ingredient Statement:

0%

0%

Percent Daily Values are based on a 2,000 calorie diet.

Vitamin A

Calcium

Fresh cucumbers, water, salt, vinegar, fresh garlic, lactic acid, sodium benzoate (preservative), natural flavors, polysorbate 80, turmeric (color).

Allergens: None

EQUILIBRATED SPI	ECIFICATIONS	GENERAL SPECIFICATIONS			
Brix: N/A Acid: 3.50 - 5.50 grains w/v Salt: 2.83 - 3.63% w/v pH: <4.60	Method Refractometer Titration Titration pH Meter	Flavor: Typical garlic flavor. Color: Green to olive green in color. Count: 75-85 Cut: Whole Stock Size: 26-28			
Defects: <8% Defects Include: Broken, rotten, diseased, crooks, nubs, mechanical damage.		Length: Fill Weight: 22.84-25.89 lbs Drain Weight: 19.64-22.27 lbs			

Manufacturing Controls: CFR Title 21, Parts 110 & 114

Approved by: Approval Date: June 29, 2010

Shelley Ehlke - Corporate QA Manager