

Product: Fresh Pack Hambu	rger Ko	sher Dill Slice Pickle
Product Code: 129 1443	•	Container Type: Glass Jar
Net Weight: 128 FL OZ (1 G	AL) 3.7	8 L Closure Type: Metal vacuum holding closure
NUTRITIONAL FACT (calculated values) Serving Size 1 oz (28g/about 5 slices) Servings Per Container Usually 76		GMO Free: ☑ Gluten Free: ☑ Kosher: ወ Organic Certification:
Amount Per Serving		Not Organic
Calories 0 Calories from	Fat 0	Product Preparation:
% Daily	Value*	Ready to eat.
Total Fat ⁰ g	0%	Shelf Life:
Saturated Fat 0g	0%	18 Months / 547 Days
Trans Fat Og		Shelf Life After Opening:
Cholesterol Omg	0%	7 - 10 Days Under Refrigeration (35-41° F)
Sodium 210mg	9%	Storage:
Total Carbohydrate less than 1g	0%	Store in ambient temperatures. Refrigerate after opening.
Dietary Fiber 0g	0%	Microbial:
Sugars Og	0,0	Total Plate Count <5000 cfu/g, Yeast & Mold <100 cfu/g,
Protein Og		Coliforms-Negative, Lactic Acid Bacteria <10 cfu/g, Staph- Negative, Listeria-Negative, Salmonella-Negative.
Vitamin A 0% Vitamin C	0%	*Acidified food not tested regularly.
Calcium 0% Iron	0%	Actumed food not tested regularly.
*Percent Daily Values are based on a 2,000 calori	e diet.	Allergens: None Sensitivities: Yellow 5
Ingredient Statement:		-

Ingredient Statement:

Fresh cucumbers, water, vinegar, salt, calcium chloride, polysorbate 80, natural flavors, yellow 5.

Canada: Fresh cucumbers, water, vinegar, salt, calcium chloride, polysorbate 80, natural flavours, colour.

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
Brix: N/A Acid: 6.50 - 8.50 grains w/v Salt: 1.60 - 2.40% w/v pH: <4.60 Defects: <15% Defects Includiseased, bloaters, ends, bias cuts.	<u>Method</u> Refractometer Titration Titration pH Meter ude: Broken, rotten, mechanical damage,	Flavor: Typical dill flavor with a hint of garlic. Color: Green to olive green in color. Count: 320-365 Cut: 1/4 KK Stock Size: 24-28 Length: Fill Weight: 4.53-4.85 lbs
		Drain Weight: 4.26-4.56 lbs

Manufacturing Controls: CFR Title 21, Parts 110 & 114

Approved by: Shelly Cheke

Approval Date: May 11, 2010

Shelley Ehlke - Corporate QA Manager