

**Product:** Processed Hamburger Dill Slice Pickle

**Product Code:** 127 2289

**Net Weight:** 128 Fl Oz (1 gallon)

**Container Type:** PET

**Closure Type:** Plastic multi-lead closure

NUTRITIONAL FACT (calculated values)	
Serving Size 1 oz (28g/about 8 slices)	
Servings Per Container Usually 78	
Amount Per Serving	
Calories 0	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

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

**Gluten Free:**  **Kosher:**

**Organic Certification:**

Not Organic

**Product Preparation:**

Ready to eat.

**Shelf Life:**

12 Months / 366 Days

**Shelf Life After Opening:**

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

**Storage:**

Store in ambient temperatures. Refrigerate after opening.

**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.

\*Acidified food not tested regularly.

**Allergens:** None

**Sensitivities:** Corn and corn derivatives

Artificial colors/FD&C colors

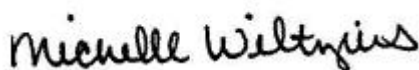
**Ingredient Statement:**

CUCUMBERS, WATER, VINEGAR, SALT, ALUM, CALCIUM CHLORIDE, POTASSIUM SORBATE (PRESERVATIVE), NATURAL FLAVOR, POLYSORBATE 80, YELLOW 5, BLUE 1.

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
	<b>Method</b>	
<b>Brix:</b> N/A	Refractometer	<b>Flavor:</b> Typical dill flavor.
<b>Acid:</b> 6.00 - 8.00 grains w/v	Titration	<b>Color:</b> Green to olive green in color.
<b>Salt:</b> 3.10 - 3.90% w/v	Titration	<b>Count:</b> 614-678
<b>pH:</b> <4.60	pH Meter	<b>Cut:</b> 1/8 PC
<b>Defects:</b> <15% Defects Include: Broken, rotten, diseased, bloaters, mechanical damage, ends, bias cuts.		<b>Stock Size:</b> 24-28
		<b>Fill Weight:</b> 4.55-4.88 lbs
		<b>Drain Weight:</b> 4.19-4.49 lbs

**Manufacturing Controls:** CFR Title 21, Part 110

Approved by:



Michelle Wiltzius - Corporate QA Manager

**Approval Date:** February 6, 2014