



Del Monte Foods, Inc.

Cultivating Good Food for a Better Life

PRODUCT SPECIFICATION

| | |
|-----------------------------|--|
| Product Name: | Del Monte Diced Yellow Cling Peaches in Extra Light Syrup |
| Pack Size: | 6/#10 Cans (603x700) |
| Label UPC #: | 0 24000 50969 1 |
| GTIN #: | 10024000509698 |
| SAP Material #: | 2002349 |
| General Information: | This product and packaging conforms to the latest provisions of the Food, Drug, and Cosmetic Act, to all applicable USDA regulations, to the state regulations in which the facility is located, and adhere to facility Food Safety programs. Our company is in current compliance with the Food Safety Modernization Act and all of our facilities are registered with the FDA. |
| Product Description: | DEL MONTE Diced Yellow Clingstone Peaches in Extra Light Syrup is a canned food prepared from matured Yellow Clingstone Peaches, which are pitted, peeled and cut into approximately 0.6" cubes with a sucrose syrup as the packing medium. |
| CN Equivalence: | 48.1 – ¼ Cup Creditable Servings of Fruit per Can <i>Note: Measurements are based on ¼ cup spoodle; each spoodle equals 1.32 ¼ cup servings of creditable fruit</i> |
| Grade: | Product conforms to USDA Choice (Grade B) |
| Color: | A practically uniform bright yellow to yellow-orange color typical of well ripened canned peaches. |
| Aroma/Odor: | Good aroma characteristic of peaches; no off odors. |
| Flavor: | Good flavor characteristic of peaches; no off flavors. |
| Texture: | All units of fruit ingredient must be reasonably firm, not mushy, no more than 3% by weight of drained peaches may be frayed or mushy. |
| Size: | All units must be reasonably uniform in size, 5/8" dice. Not more than 10% by weight shall be over ¾" in the greatest dimension OR be able to pass through a 5/16" opening. |
| Kosher: | Triangle K |



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Allergens:

No allergens from the eight major allergens classified by the Food Allergen Labeling and Consumer Protection Act of 2004 (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans).

Gluten:

Gluten Free as defined by the FDA

Chemical Standards:

Brix^o: 10.0^o - 12.0^o Target 11.0^o

Physical Factors:

Headspace: 9/16" - 11/16" Target 10/16"
Vacuum: 5"Hg - 15"Hg Target 10"Hg
Net Weight: 105.0oz

Microbiological:

Commercial Sterility

Foreign Material:

Zero tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc.

MSDS:

Not Applicable

Country of Origin:

USA

Storage/Shipping/Handling:

Gross case weight: 45.3 lbs.
Case Dimensions (inches): 7.13" High
12.69" Wide
18.94" Long
Shipping Temp. Requirements: Ambient
Storage Temp. Requirements: Ambient

Corrugated Requirements:

Cube: 0.99
Cases per Pallet: 56
Cases per Layer (TI): 8
Layers per Pallet (HI): 7

Shelf Life:

36 months

Closure / Case:

Tray with shrinkwrap

Individual Can:

Hermetically Sealed Steel plated tin can; 603X700

Approved Claims:



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Nutritional Information

Ingredients:

PEACHES, WATER, SUGAR

Servings per Container: About 24

Nutrition Facts

Serving Size 1/2 cup (126g)

Servings Per Container see above

Amount Per Serving

Calories 60 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 5mg **0%**

Potassium 115mg **3%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Sugars 13g

Protein 0g

Vitamin A 6% • Vitamin C 6%

Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories: | 2,000 | 2,500 |
|--------------------|-----------|----------|----------|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Potassium | | 3,500 mg | 3,500 mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

SPECIFICATION ENDS HERE

MANUFACTURER'S APPROVAL:

Abbey Rhea, Foodservice R&D Technologist

Name and Title

Signature

DATE: May 24, 2017

CONFIDENTIAL

Issue Date: 5/24/17