



Six ConAgra Drive  
Omaha, NE 68102

## Technical Data Sheet

<b>Product Name:</b>	<b>Angela Mia Marinara Sauce</b>	<b>Product Code:</b>	<b>2700039125</b>
<b>Issue Date:</b>	<b>February 15, 2022</b>	<b>Net Weight:</b>	<b>6 lbs. 8 oz. (2.95kg)</b>
<b>Replace Date:</b>	<b>August 15, 2022</b>	<b>Brand:</b>	<b>Angela Mia</b>

### Product Description – Marinara Sauce

### Nutritional Information – Per 100g

Nutrient	Per 100g
Calories, kcal	54.58
Total Fat, g	0.55
Saturated Fat, g	0.09
Trans Fat, g	0.00
Cholesterol, mg	1.00
Sodium, mg	379.25
Total Carbohydrate, g	10.91
Dietary Fiber, g	2.69
Sugars, g	6.8
Added Sugars, g	1.88
Protein, g	1.32
Vitamin D, mcg	0.00
Calcium, mg	34.00
Iron, mg	0.67
Potassium, mg	290.30

### Ingredient Ranges (%)

Ingredient	%
Tomato Puree (Water, Tomato Paste)	50 – 60%
Tomatoes	30 – 40%
Onions	2 – 5%
Brown Sugar	<2%
Extra Virgin Olive Oil	<2%
Salt	<2%
Calcium Chloride	<2%
Dried Basil	<2%
Garlic Powder	<2%
Dried Oregano	<2%
Onion Powder	<2%
Natural Flavor	<2%
Black Pepper	<2%
Dried Parsley	<2%
Citric Acid (Naturally Derived)	<2%
Ground Fennel	<2%
Ground Savory	<2%
Ground Thyme	<2%



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### Ingredient Statement

**INGREDIENTS:** TOMATO PUREE (WATER, TOMATO PASTE), TOMATOES, ONIONS, LESS THAN 2% OF: BROWN SUGAR, EXTRA VIRGIN OLIVE OIL, SALT, CALCIUM CHLORIDE, DRIED BASIL, GARLIC POWDER, DRIED OREGANO, ONION POWDER, NATURAL FLAVOR, BLACK PEPPER, DRIED PARSLEY, GROUND FENNEL, GROUND SAVORY, GROUND THYME, CITRIC ACID\*.  
\*NATURALLY DERIVED

### Country of Origin

This product is manufactured at a facility in the United States of America. The manufacturing site is:

554 South Yosemite Avenue  
Oakdale, California 95361

This facility is under the jurisdiction of the U.S. Food and Drug Administration (FDA) or the U.S. Department of Agriculture (USDA), and is in full compliance with requirements for Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP) and other pertinent food laws and regulations.

All correspondence regarding this product should be directed to the address below.

Conagra Brands  
P.O. Box 3534  
Chicago, IL 60654

### Chemical & Physical Characteristics

pH:	3.70 – 4.50
Salt, %:	1.40 Maximum
Brix:	As Found
Color:	45.00 Minimum
Appearance:	Typical
Flavor:	Typical

### Microbiological Standards

Aerobic Plate Count:	< 100 CFU/g
Coliforms:	< 10 CFU/g
<i>Salmonella</i> :	Negative / 375g

This product is shelf-stable under normal storage conditions. This product is produced under a Food Safety Plan that is compliant with FSMA requirements. The Food Safety Plan programs are designed to manage microbiological risks and include supportive Prerequisite Programs, Operational Prerequisite Programs, validated. Good manufacturing/hygienic practices (GMPs and GHPs), hygienic zoning principles, supply chain controls, sanitation controls, and a robust environmental monitoring program are strictly adhered to during manufacturing. Therefore, the above microbiological parameters can be expected.

### Storage

Store in a cool, dry place.



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### Shelf Life

630 days from date of manufacture.

### Kosher/Halal Information



### Lot Code Interpretation

Example:                    **2105722710A 03:56F**

LOT CODE (First 10 Digits)

Positions    1 – 4    = Plant Identification [2105]  
                  5        = Year [2017]  
                  6 – 8    = Julian Date [227]  
                  9        = Decade [1 = 2019]  
                  10       = Spacer [Always 0]

OTHER CODE (Digits 11-14)\*

11        = Product Code [A]  
12 – 15 = Time Period[03:56]  
16        = Production Line [F]

\*These numbers are for internal use only and not part of the production lot

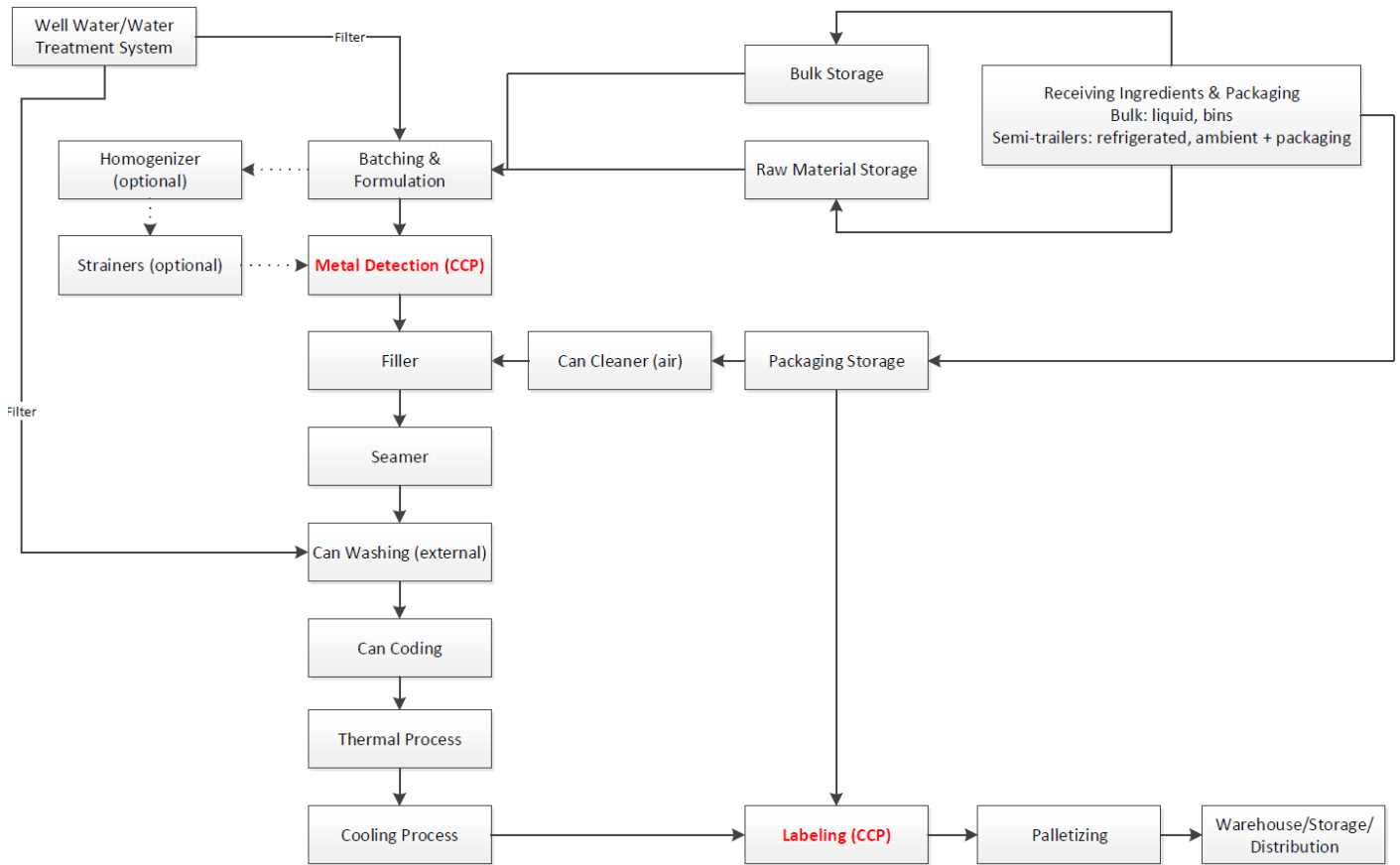


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### Processing Flow Chart





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### Label



### Note:

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Kevin Rosenthal  
Research & Development  
International – Global Markets

If you have questions, please contact [kevin.rosenthal@conagra.com](mailto:kevin.rosenthal@conagra.com)