

Product Name:	Angela Mia Fully Prepared Pizza Sauce	Product Code:	2700038866
Issue Date:	February 15, 2022	Net Weight:	6 lbs. 10 oz. (3.01kg)
Replace Date:	August 15, 2022	Brand:	Angela Mia

Product Description – Pizza Sauce, Fully Prepared

Nutritional Information - Per 100g

Nutrient	Per 100g
Calories, kcal	48.02
Total Fat, g	0.37
Saturated Fat, g	0.07
Trans Fat, g	0.00
Cholesterol, mg	1.00
Sodium, mg	413.10
Total Carbohydrate, g	9.26
Dietary Fiber, g	3.17
Sugars, g	4.29
Added Sugars, g	0.00
Protein, g	1.76
Vitamin D, mcg	0.00
Calcium, mg	21.5
Iron, mg	0.87
Potassium, mg	397.28

Ingredient Ranges (%)

Ingredient	%
Tomato Puree (Water, Tomato Paste)	90 – 100%
Salt	<2%
Dried Onion	<2%
Extra Virgin Olive Oil	<2%
Crushed Garlic	<2%
Dried Basil	<2%
Black Pepper	<2%
Citric Acid (E330) (Naturally Derived)	<2%
Dried Oregano	<2%

Ingredient Statement

INGREDIENTS: TOMATO PUREE (WATER, TOMATO PASTE), LESS THAN 2% OF: SALT, DRIED ONIONS, EXTRA VIRGIN OLIVE OIL, CRUSHED GARLIC, DRIED BASIL, BLACK PEPPER, DRIED OREGANO, CITRIC ACID*. *NATURALLY DERIVED





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Country of Origin

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

554 S. Yosemite Ave. 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:	3.80 – 4.50
Salt, %:	1.40 Maximum
Brix:	As Found
Color:	43.00 Minimum
Appearance:	Typical
Flavor:	Typical

Microbiological Standards

Aerobic Plate Count:	< 100 CFU/g
Coliforms:	< 10 CFU/g
Salmonella:	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.

Shelf Life

630 days from date of manufacture.

Kosher/Halal Information





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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)*

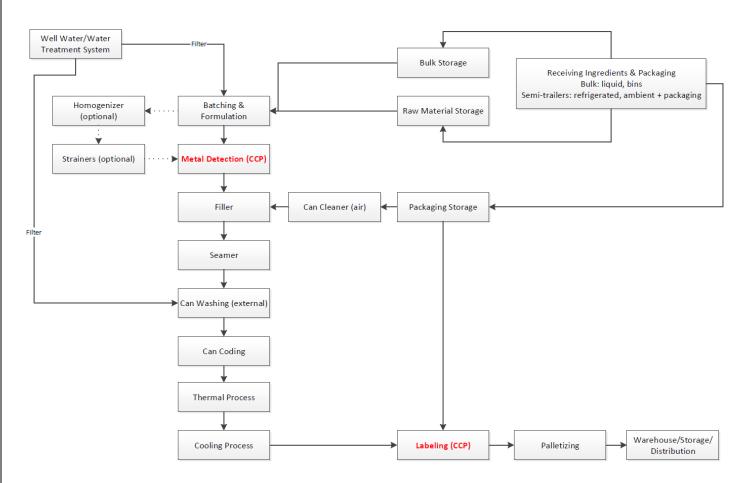
11 = Product Code [A] 12 - 15 = Time Period [03:56] 16 = Production Line [F]

^{*}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