

# 381172 - Grapefruit Sections 8#

Extended shelf life provides generous time to merchandise and serve products and ensure best possible flavor profile. Requires minimal storage space, eliminating waste and disposal costs. Reduces back of house prep time/labor costs including training, worker safety issues, and cleanup. Eliminates consumer wait time that occurs if in-house cut product is not prepped in advance. ...



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
1000065	381172	00060243800065	1/8 lbs

Brand	Brand Owner	GPC Description
Sun Rich	Sun Rich	Fruit - Prepared/Processed (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10 LBR	8 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.9 CMT	20.9 CMT	18 CMT	7862 CMQ	24x5	21 Days	33 FAH / 39 FAH

## Nutrition Facts

Servings per container

### Serving Size

Amount Per Serving

### Calories

% Daily Value\*

<b>Total Fat</b>	%
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	%
<b>Sodium</b>	%
<b>Total Carbohydrates</b>	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

### Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - NI
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

## SERVING SUGGESTIONS



## INGREDIENTS



## HANDLING SUGGESTIONS



Product must be kept refrigerated at temperatures between 33 - 39° F (1 - 4° C) at all times during distribution and storage.

## PREPARATION & COOKING SUGGESTIONS



## MORE INFORMATION



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### NUTRITIONAL ANALYSIS



### NUTRITIONAL CLAIMS



KOSHER	YES
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