

TECHNICAL SPECIFICATION

Green mexican sauce

Pieces per unit Not applicable % Salt 2.0 ± 0.5 Ref. NMX-F-360-S-198 Others PH 4.2 maximum Ref. NMX-F-360-S-198 Sensory characteristics Appearance Crushed Broken/fragmented Not applicable Odor, Flavor Characteristic to tomatillo, spicy Foreign vegetable material Not applicable Color Green Total defects Not applicable Microbiological characteristics Microbiological characteristics Parameter Target Method Parameter Target Method Aerobic mesophiles Negative NoM-130-SSA1-1995 Normative appendix B Yeast Negative Negative Others Plaguicides According to country of distribution Nutritional information (per 100 g) Protein 0.9 g Total carbohydrates 3.8 g Salt 2.0 g Saturated fat 0.0 g Added sugars 0.0 mg Potassium 218.7 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Cholesterol 21.7 mg Potassium 2.0 mg/kg According to country of 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Calcium 1.7 g Potassium 218.7 mg	Identification code	sv	Product format	6/10	Country of origin	Mexico
Ingredients Ingre			Product d	escription		
Net weight 2800 g = 1.5% Ref. NOM-002-SCF1-2011 Drained weight Not applicable	and processes involved in	the preparation of the prod				
Not weight 2800 g ± 1.5% Ref. NOM+002-SCF1-2011 Drained weight Not applicable			Ingre	dients		
Pilose / Silice dimension Not applicable Pieces part unit Not applicable Part unit Ref. NMX-F-302-S-198 Sensory characteristics Cuality defects Appearance Crushod Biroken/fragmented Odor, Plavor Characteristic to tomatillo, picy Foreign vegetable material Not applicable Color Texture Chopod Color Green Total defects Not applicable Color Texture Chopod Color Green Total defects Not applicable Not applicable Not applicable Color Not applicable Not applicable Not applicable Color Referen Target Method Aerobic mesophiles Nogative Not Not 199	Green tomatillos, water, onic	on, jalapeño pepper, salt, cor	iander, garlic, xanthan gum (t	hickener E415).		
Pieces per unit Not applicable % Acid (se acetic acid) 0.5 ± 0.2 Ref. NNK-F-1028-1789 Pieces per unit Not applicable % Salt 2.0 ± 0.5 Ref. NNK-F-1028-1789 Others Phil 4.2 maximum Ref. NNK-F-1028-1789 Others Phil 4.2 maximum Ref. NNK-F-1028-1789 Sensory characteristics Unushed Broken/fragmented Not applicable Philosophy Phil 4.2 maximum Ref. NNK-F-317-S-197 Appearance Crushed Broken/fragmented Not applicable Philosophy Philo	Net weight	2800 g ± 1.5%	Ref. NOM-002-SCFI-2011	Drained weight	Not applicable	
Pieces par unit	Physical characteristics			Chemical characteristics		
Sensory characteristics Appearance Crushod Cotor, Flavor Characteristic to tonatillo, spicy Foreign vegetable material Not applicable Cotor Texture Chopped Crown Not applicable Not appl	Piece / Slice dimension			% Acid (as acetic acid)	0.6 ± 0.2	Ref. NMX-F-102-S-1978
Sensory characteristics	Pieces per unit	Not applicable		% Salt	2.0 ± 0.5	Ref. NMX-F-360-S-1981
Appearance Crushed Brokenfriagmented Net applicable	Others			рН	4.2 maximum	Ref. NMX-F-317-S-1978
Appearance		Sensory characteristics			Quality defects	
Texture Chopped Grown Not applicable Color Green Total defects Not applicable Color Green Total defects Not applicable Microbiological characteristics Method Parameter Target Method Aerobic mesophies Negative Aerobic mesophies Negative NOM-130-SSA1-1995 Molds Negative NOM-130-SSA1-1995 Molds Negative NOM-130-SSA1-1995 Molds Negative Normative appendix B Arasinic <1.0 mg/kg Arasinic <1.0 mg/kg NOM-117-SSA1-1994 Wist Negative Normative appendix B Arasinic <1.0 mg/kg NOM-117-SSA1-1994 Wist Negative Normative appendix B Arasinic According to country of distribution Wittitional information (per 100 g) Protein 0.9 g Total carbohydrates 5.5 g Sodium 781.2 mg Total fat 0.7 g Available carbohydrates 3.3 g Salt 2.0 g Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1189/20 Primary packaging type Packaging Tinplate 603x700 Secundary packaging type Corrugated case Places per mit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LWWH) 46.9 x 31.2 x 17.4 cm Ti/HI 87.7 = 56 cases Pallet type Wood Allergen information Storage instructions (unopensel) cover, by place at room the memperature of the product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanury, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and suffices. Shelf Life, Storage conditions & Usage instructions (unopensel) coverpressure or hirt the packaging material Response or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanury, milk, nuts, mustard, sesame seeds, lupins celery, royal jelly and suffices. Shelf Life, Storage conditions & Usage instructions (unopensel) coverpressure or hirt peace at room emperature. Do not expose to the product code, hour, G (Comp	Appearance	•		Broken/fragmented		
Testure	• • • • • • • • • • • • • • • • • • • •					
Parameter Target Method Parameter	· · · · · · · · · · · · · · · · · · ·	Chopped		0 0	·	•
Parameter Target Method Parameter Target Negative Anaerobic mesophiles Negative Nomative appendix B Araenic < 1.0 mg/kg NOM-117-SSA1-1994 NOM-117-SSA1-1995 NOM-11		* * * * * * * * * * * * * * * * * * * *		Total defects	·	•
Parameter Target Method Parameter Target Negative Anaerobic mesophiles Negative Nomative appendix B Araenic < 1.0 mg/kg NOM-117-SSA1-1994 NOM-117-SSA1-1995 NOM-11	Microbiological characteristics			Chemical contaminants		
Anaerobic mesophiles Negative NOM-130-SSA1-1995 Cadmium < 2.2 mg/kg Anaerobic mesophiles Negative NOM-130-SSA1-1995 Cadmium < 2.2 mg/kg Anaerobic mesophiles Negative Normative appendix B NoM-130-SSA1-1996 Cadmium < 2.2 mg/kg Anaerobic mesophiles Negative Normative appendix B Tin < 100.0 mg/kg Tin < 100.0 mg/kg Plaguicides According to country of distribution **Nutritional information (per 100 g)** Protein 0.9 g Total carbohydrates 5.5 g Sodium 7812 mg Total fat 0.7 g Available carbohydrates 3.8 g Salt 2.0 g Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 **Packaging type Tinplate 603x700 Secundary packaging type Corrugated case Piceas per unit 6 Packaging material Tin Packaging material Kraft Gross weight 1.9 s kg Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm Ti / Hi 8 / 7 = 56 cases Food contact approved coated packaging material Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm Ti / Hi 8 / 7 = 56 cases Food contact approved coated packaging material to avoid spillage of the product. **Shelf Life , Storage conditions & Usage instructions** **Corrugaced on the refrigerator. Ready to eat or use as required.** **Distructions (unopened)** **Corrugaced on a contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuty, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. **Shelf Life , Storage conditions & Usage instructions** **Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required.** **Once opened, empty the contents into ano	Parameter	Target	Method	Parameter	Target	Method
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Molds Negative Yeast Negative Properties Pro	•				0 0	NOM-117-SSA1-1994
Yeast Negative Tin 100.0 mg/kg Plaguicides According to country of distribution						
Nutritional information (per 100 g) Protein 0.9 g Total carbohydrates 5.5 g Sodium 781.2 mg Total fat 0.7 g Available carbohydrates 3.8 g Salt 2.0 g Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 Packaging Paletization specifications Primary packaging type Tinplate 603x700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm TII / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuly, muls, mustand, sesame seeds, lupins, celery, royal jelly and sulfiles. Shelf Life, Storage conditions & Usage instructions Storage instructions (cpened) Corrugated coated marking on packaging material to avoid spillage of the product. Storage instructions (cpened) Corrugated case Pieces per unit 6						
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Protein 0.9 g Total carbohydrates 5.5 g Sodium 781.2 mg Total fat 0.7 g Available carbohydrates 3.8 g Salt 2.0 g Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 Packaging Primary packaging type Tinplate 603x700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm TI / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information This product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuloy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfities. Shelf Life, Storage conditions & Usage instructions (unopened) Storage instructions (unopened) Choce opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (Idd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker impacadora del Colfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	Others			Flaguicides	According to cou	Titry of distribution
Total fat 0.7 g Available carbohydrates 3.8 g Salt 2.0 g Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 Packaging Primary packaging type Tinplate 603x700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LxWxH) 46.9 x 3.2 x 17.4 cm Til / Hil 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives: gluten, fish, crustaceans, mollusks, egg, peanury, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfities. Shelf life from production Storage instructions (unopened) Storage instructions (unopened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (idd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Colfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024			Nutritional inform	nation (per 100 g)		
Saturated fat 0.0 g Total sugars 3.3 g Calcium 10.6 mg Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20¹ Packaging Primary packaging type Tinplate 603700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging aterial Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LXWXH) 46.9 x 31.2 x 17.4 cm Ti / Hl 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanu oy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites Shelf Life, Storage conditions & Usage instructions (unopened) Storage instructions (unopened) Corrugated case Pieces per unit Gross weight 19.6 kg Pallet type Wood Allergen information Fish product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanu oy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites Shelf Life, Storage conditions & Usage instructions (unopened) Storage instructions (unopened) Corrugated case Fish fine: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker Impacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	Protein	0.9 g	Total carbohydrates	5.5 g	Sodium	781.2 mg
Trans fat 0.0 g Added sugars 0.0 g Iron 0.5 mg Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 Packaging Palletization specifications Primary packaging type Tinplate 603x700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm Ti / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuloy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions (unopened) Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	Total fat	0.7 g	Available carbohydrates	3.8 g	Salt	2.0 g
Cholesterol 0.0 mg Dietary fiber 1.7 g Potassium 218.7 mg Energy content 31.9 cal Ref. 21CFR Part 101 Energy content 28.5 kcal / 119.4 kJ Ref. Regulation 1169/20 Packaging Palletization specifications Primary packaging type Tinplate 603x700 Secundary packaging type Corrugated case Pieces per unit 6 Packaging material Tin Packaging material Kraft Gross weight 19.6 kg Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm T1 / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanu oy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions Shelf life from production 1095 days Shelf life once open 7 days Storage conditions Ambient temperature Storage instructions (unopened) Storage instructions (unopened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	Saturated fat	0.0 g	Total sugars	3.3 g	Calcium	10.6 mg
Packaging Packaging Palletization specifications Primary packaging type Tinplate 603x700 Secundary packaging type Packaging material Tin Packaging material Recyclable Yes Dimensions (LxWxH) Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuoy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions Shelf life from production Storage instructions (unopened) Storage instructions (unopened) Corrugated case Pieces per unit 6 Corrugated case Pieces per unit 6 Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuoy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf life from production 1095 days Shelf life once open 7 days Storage conditions Ambient temperature Storage instructions (unopened) Corressure or hit the packaging material to avoid spillage of the product. Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker	Trans fat	0.0 g	Added sugars	0.0 g	Iron	0.5 mg
Primary packaging type	Cholesterol	0.0 mg	Dietary fiber	1.7 g	Potassium	218.7 mg
Primary packaging type Packaging material Packaging material Tin Packaging material Recyclable Pes Pood contact approved coated packaging Recyclable Recyc	Energy content	31.9 cal	Ref. 21CFR Part 101	Energy content	28.5 kcal / 119.4 kJ	Ref. Regulation 1169/201
Primary packaging type		Pack	aging	Palletization specifications		
Packaging material Tin Packaging material Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm TI / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuoy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions Shelf life from production Storage instructions (unopened) Cheep it in a cool, dry place at room temperature. Do not expose to prolonged sunlight. Store at no more than 2 pallets. It is recommended not overpressure or hit the packaging material to avoid spillage of the product. Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker Impacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 19.6 kg TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases To Aller therication, fish crustaceans, mollusks, egg, peanuoy, mollusks, egg, peanuoy, milk peanuo	Primary packaging type			Corrugated case	Pieces per unit	6
Recyclable Yes Dimensions (LxWxH) 46.9 x 31.2 x 17.4 cm TI / HI 8 / 7 = 56 cases Food contact approved coated packaging Recyclable Yes Pallet type Wood Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanu oy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions Shelf life from production Storage instructions (unopened) Storage instructions (unopened) Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 11/HI 8 / 7 = 56 cases TI / HI 8 / 7 = 56 cases Pallet type Wood Wood Allergen information Hodden Storage conditions To Julian Storage instructions God allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanu To Julian Storage instructions Storage instructions (unopened) Storage conditions & Usage instructions To days Storage conditions Ambient temperature To days Storage conditions Ambient temperature To ave product. Storage instructions (unopened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required.				·		19.6 kg
Allergen information his product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanulus, mustard, sesame seeds, lupins, celery, royal jelly and sulfites. Shelf Life, Storage conditions & Usage instructions	Recyclable	Yes	Dimensions (LxWxH)	46.9 x 31.2 x 17.4 cm	-	
Shelf Life, Storage conditions & Usage instructions Shelf Life from production Storage instructions (unopened) Storage instructions (opened) Conce opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Mexico, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date Shelf Life, Storage conditions & Usage instructions (1095 days Shelf Life, Storage conditions & Usage instructions (2005 Ambient temperature (2005 Ambient temperature (2006 Ambient temperature (2007 Ambient temperature (2007 Ambient temperature (2007 Ambient temperature (2008 Ambie	Food contact approv	ed coated packaging	Recyclable	Yes	Pallet type	Wood
Shelf Life, Storage conditions & Usage instructions Shelf life from production 1095 days Shelf life once open 7 days Storage conditions Ambient temperature Storage instructions (unopened) Note opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker The product of the product in the refrigerator. Ready to eat or use as required. White sticker			Allergen ir	nformation		
Shelf life from production 1095 days Shelf life once open 7 days Storage conditions (unopened) Keep it in a cool, dry place at room temperature. Do not expose to prolonged sunlight. Store at no more than 2 pallets. It is recommended not overpressure or hit the packaging material to avoid spillage of the product. Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (Idd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	•		•	ng food allergens or their deriv	vatives; gluten, fish, crustace	eans, mollusks, egg, peanut
Storage instructions (unopened) Storage instructions (unopened) Core opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024			Shelf Life, Storage condit	ions & Usage instruction	ns	
(unopened) overpressure or hit the packaging material to avoid spillage of the product. Storage instructions (opened) Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required. Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker Impacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	Shelf life from production	1095 days	Shelf life once open	7 days	Storage conditions	Ambient temperature
Lot identification system and product traceability First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	•		·		Store at no more than 2 pall	ets. It is recommended not
First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification) Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy) Method of batch code marking on packaging Ink jet Method of batch code marking on master case White sticker mpacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024	~	Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required.				
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Impacadora del Golfo de México, S.A. de C.V.: Av. Framboyanes no. 1393 Cd. Industrial Bruno Pagliai 91697 Revision date 18/05/2024		Seco		BEF (Best Before), Date (dd/n	nm/yy)	
	Method of batch code	marking on packaging	Ink jet	Method of batch code r	marking on master case	White sticker
	 mpacadora del Golfo de M	léxico. S.A. de C.V.: Av. Fran	nbovanes no. 1393 Cd. Indus	trial Bruno Pagliai 91697	Revision date	18/05/2024
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