

## I. LABEL FORMAT SELECTION

All commodity label can be printed by “Default Label Format” unless you assign the specific label format for each commodity(PLU) field.

**There are 35 different preformatted label formats available as displayed on the last page.** Upon choosing the desirable label format, please follow the instructions below to set it as default label format:

(For example, if you chose No.5 label format as default label format.)

Method 1: Use the shortcut, [ZERO] + [PLU #5]

Press  key and PLU key #5,  simultaneously. The screen will display as Photo 1.



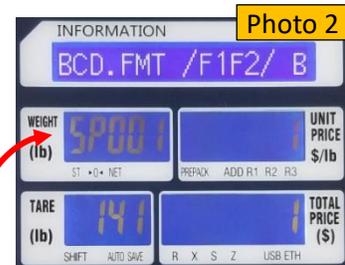
After the operation is completed, the product labels format change to No.5 label format.

(\*\*\* Note: If you want to use the label format which is in each commodity(PLU), then, press [ZERO] + [P48]. Each commodity(PLU) label will be printed with the commodity(PLU) label format in the commodity(PLU) file).

Method 2: Use “User Setting” and change SP014 parameters

(For example, if you want to use the label No.5 label format.)

Press and hold  button and press “1” + “4” + “1”. See photo 2.



Press “1” + “4” + [X] key. Or keep pressing [X] key, until see “SP014” on Weight display.

Press “5” +  key +  key

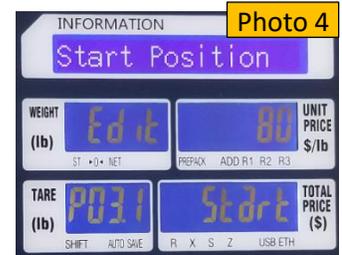
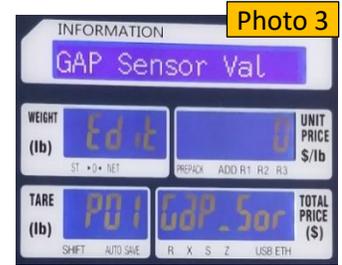
After the operation is completed, the product labels format change to No.5 label format.

(\*\*\* Note: If you want to use the label format which is in each commodity(PLU), then, put “0” as label format #. Each commodity(PLU) label can be printed with the commodity(PLU) label format in the commodity(PLU) file).

## II. LABEL FEED ADJUSTMENT

1. Press and hold  and press “1” + “1” + “3”. See Photo 3.
2. Press [X] key 2 times. You can see “Start Position” on the display and press  key. See Photo 4.
3. Usually, “80” on the unit price display. If so, press “72” for moving label down. Or Press “88” for moving label up. Increase or decrease # by 8 to find the best label position.

4. Press  key and press  key to save and exit.



## III. LABEL BARCODE : DEPARTMENT(“02”) CHANGE

The default department number is 02. See Photo 5.

If you want to change the department # from 02 to 99,

Press and hold  key and press “1” + “4” + “1”. You

can see "BCD.FMT/F1/F2" on the display. Press  key.

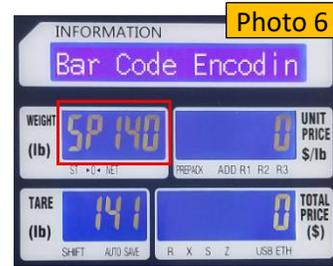
Press “9” + “9”.

Press  key and press  key to save and exit.



**IV. LABEL BARCODE TYPE CHANGE:** EAN8/13, EAN128, CODE128, UPCA, UPCE. User sets SP140 to "Barcode Encoding Format"

Press and hold **ZERO** key and press "1" + "4" + "1". You can see "BCD.FMT/F1/F2" on the display. Press [X] key until see "SP140". Or press "1" + "4" + "0" + [X] key. See Photo 6.



**0: EAN8/13; 1: EAN128; 2: CODE128; 3: UPCA; 4: UPCE**

NOTE :

1. If EAN128 or CODE128 is selected, the barcode length must be an even number;
2. If EAN8/13 is selected, EAN8 encoding is used when the barcode length is 8; and EAN13 encoding is used when the barcode length is 13.
3. If UPCA is selected, the barcode length must be 12 digits;
4. If UPCE is selected, the barcode length must be 8 digits.

If the above conditions are not met, the barcode can not be printed.

\*\*\*\*\*

**Thank you for choosing the DLP-300 scale.**

Please visit our website, [www.VisionTechShop.com](http://www.VisionTechShop.com) for useful technical information.

You can find:

1. XDB Manager Software, Owner's manual, XDB Manager software Manual, and Quick Reference.
2. Technical support and operational videos.
3. Answers to frequently asked questions from our customers.

If you have any questions, please visit our website, or feel free to contact us.

**Text/Call : 1-201-679-7793**

**Email : GoUSAp@gmail.com**

\*\*\*\*\*

## V. LABEL BARCODE FORMAT CHANGE

Press and hold the  key while pressing "1" + "4" + "1". You will see "BCD.FMT/F1/F2" on the information display. Press [X] 3 times and you will see "SP004" in the WEIGHT section as in photo 7.



Press the [X] key again, which should change the WEIGHT display to "SP005" to set up By Weight PLU. Select the desired # from the Barcode Format # List below and press

the  key.

Press [X] 1 more time to set up Non Weight PLU. Select the desired # and press .

Press [X] 1 more time to set up By Count PLU. Select the desired # and press .

Press the  key to save.

For example, if total price of the item exceeds \$100.00, the barcode format must be changed to reflect the increase in total price digits from 4 to 5.

1. Press and hold the "ZERO" key while pressing "1" + "4" + "1".
2. Press [X] 3 times and you will see "SP004" in the WEIGHT section.
3. Press the [X] key again to set up By Weight PLU. The UNIT PRICE display will read a number - usually 23 in this case. Press "21" or "0" depending on the desired barcode format in the list below ("21" has the check sum digit between the PLU # and total price). Then press the  key.
4. Press [X] 1 more time to set up Non Weight PLU. Press the desired # (21 or 0) and press .
5. Press [X] 1 more time to set up By Count PLU. Press the desired # and press .
6. Press the  key to save.

## Barcode Format # List

(D : Department / P : PLU # / \$ : Total Price / W : Weight / C : Check sum)

0. 2F5C5XS : DDPPPPP\$\$\$\$\$C (EAN13)
1. 1F6C5XS : DPPPPPP\$\$\$\$\$C (EAN13)
2. 2F10CS : DDPPPPPPPPPC (EAN13)
3. 2F5C5X5PS : DDPPPPP\$\$\$\$\$WWWWC (ENA128 or CODE128)
4. 2F5C5P5XS : DDPPPPPWWWWW\$\$\$\$\$C (ENA128 or CODE128)
5. 1F6C5X5PS : DPPPPPP\$\$\$\$\$WWWWC (ENA128 or CODE128)
6. 1F6C5P5XS : DPPPPPPWWWWW\$\$\$\$\$C (ENA128 or CODE128)
7. 2F4C6XS : DDPPPP\$\$\$\$\$C (EAN13)
8. 1F4C7XS : DPPPP\$\$\$\$\$C (EAN13)
9. 1F5C6XS : DPPPP\$\$\$\$\$C (EAN13)
10. 2F4C6P5XS : DDPPPPWWWWW\$\$\$\$\$C
11. 2F4C5X6PS : DDPPPPP\$\$\$\$\$WWWWC
12. 1F5C6P5XS : DPPPPPPWWWWW\$\$\$\$\$C
13. 1F5C5X6PS : DPPPPPP\$\$\$\$\$WWWWC
14. None
15. UDF1 (User Design Format #1)
16. UDF2 (User Design Format #2)
17. UDF3 (User Design Format #3)
18. UDF4 (User Design Format #4)
19. UDF5 (User Design Format #5)
20. UDF6 (User Design Format #6)
21. 2F4CS5XS : DDPPPPC\$\$\$\$\$C
22. 1F5CS5XS : DPPPPPC\$\$\$\$\$C
23. 2F5CS4XS : DDPPPPC\$\$\$\$\$C
24. 1F6CS4XS : DPPPPPC\$\$\$\$\$C

**Pork Loin Fillet**  
猪肉 돼지고기

|  |        |                |
|--|--------|----------------|
| TARE(LB): 0.02                                 | 000001 | <b>\$26.24</b> |
| 05-07-20 05-08-20 1.39 18.88                   |        |                |
| PACKED ON   SELL BY   WT./LBS.   PRICE PER LB. |        | TOTAL PRICE    |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:1 60\*30  
LST 8000

**Salmon Fillets** 三文魚 연어  
Cured With Up To 35% Solution Of Water . Salt . Sodium Phosphate . Sodium Nitrite . Sodium Erythorbate

|  |        |                 |
|--|--------|-----------------|
| TARE(LB): 0.10                                 | 000005 | <b>\$121.82</b> |
| 05-07-20 05-07-20 10.16 11.99                  |        |                 |
| PACKED ON   SELL BY   WT./LBS.   PRICE PER LB. |        | TOTAL PRICE     |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:2 60\*30  
LST 8000

**Pork Loin Fillet** 猪肉 돼지고기

|  |        |                |
|--|--------|----------------|
| TARE(LB): 0.04                                 | 000009 | <b>\$90.75</b> |
| 05-07-20 05-07-20 10.22 8.88                   |        |                |
| PACKED ON   SELL BY   WT./LBS.   PRICE PER LB. |        | TOTAL PRICE    |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:3 60\*30  
LST 8000

**Pork Loin Fillet**  
猪肉 돼지고기

|  |        |                |
|--|--------|----------------|
| TARE(LB): 0.02                                 | 000001 | <b>\$11.33</b> |
| 22:43<br>05-07-20 05-08-20 0.60 18.88          |        |                |
| PACKED ON   SELL BY   WT./LBS.   PRICE PER LB. |        | TOTAL PRICE    |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:4 60\*30  
LST 8000

**California Roll**  
加州卷 김밥

|   |                                |                |
|---|--------------------------------|----------------|
| TARE(LB): 1.23  | PACKED ON   SELL BY   WT./LBS. | <b>\$98.01</b> |
|   | 05-07-20 05-09-20 11.15        |                |
|  | 000004                         | 8.79           |
| 0200004098014   |                                |                |
| PRICE PER LB.   |                                | TOTAL PRICE    |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:5 60\*40  
LST 8010

**Corned Beef** 불고기 咸牛肉  
Cured With Up To 35% Solution Of Water . Salt . Sodium Phosphate . Sodium Nitrite . Sodium Erythorbate

|  |                                |                 |
|--|--------------------------------|-----------------|
| TARE(LB): 0.05   | PACKED ON   SELL BY   WT./LBS. | <b>\$121.84</b> |
|  | 05-03-20 05-03-20 12.42        |                 |
|  | 000008                         | 9.81            |
| 0200008121848  |                                |                 |
| PRICE PER LB.  |                                | TOTAL PRICE     |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:6 60\*40  
LST 8010

**Corned Beef** 불고기 咸牛肉

|   |                                |                 |
|---|--------------------------------|-----------------|
| TARE(LB): 0.05  | PACKED ON   SELL BY   WT./LBS. | <b>\$108.98</b> |
|   | 05-03-20 05-03-20 0.58         |                 |
|  | 000008                         | 187.89          |
| 0200008108986   |                                |                 |
| PRICE PER LB.   |                                | TOTAL PRICE     |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:7 60\*40  
LST 8010

**Corned Beef** 불고기 咸牛肉

|  |               |                 |
|--|---------------|-----------------|
|  | PRICE PER LB. | WT./LBS.        |
|  | 187.89        | 0.58            |
| 0200008108986  | 000008        | <b>\$108.98</b> |
| TARE(LB): 0.05   |               |                 |
| 05-03-20 05-03-20  |               | TOTAL PRICE     |
| PACKED ON   SELL BY  |               |                 |

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:8 60\*40

**Corned Beef 불고기 咸牛肉**  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow

|   |                         |                  |                 |
|---|-------------------------|------------------|-----------------|
|  | PRICE PER LB.<br>187.89 | WT./LBS.<br>0.58 | <b>\$108.98</b> |
| 020000109905  | 000000                  | TOTAL PRICE      |                 |

TARE(LB): 0.05  
 05-03-20 05-03-20  
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:9 60\*40

**Corned Beef 불고기 咸牛肉**

|  |                         |                  |                 |
|--|-------------------------|------------------|-----------------|
|  | PRICE PER LB.<br>187.89 | WT./LBS.<br>0.58 | <b>\$108.98</b> |
| 020000109905   | 000000                  | TOTAL PRICE      |                 |

TARE(LB): 0.05  
 05-03-20 05-03-20  
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:10 60\*40

**Pork Loin Fillet 猪肉 돼지고기**  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast

|   |                                       |                |
|---|---------------------------------------|----------------|
|  | Weight (LB) Price \$/LB<br>1.69 18.88 | <b>\$31.91</b> |
| 0200001031915   | TOTAL PRICE                           |                |

TARE(LB): 0.02  
 05-03-20 05-09-20  
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:11 60\*40  
 BLANK

**Pork Loin Fillet 猪肉 돼지고기**

|  |                                       |                |
|--|---------------------------------------|----------------|
|  | Weight (LB) Price \$/LB<br>1.69 18.88 | <b>\$31.91</b> |
| 0200001031915  | TOTAL PRICE                           |                |

05-03-20 05-09-20  
 PACKED ON SELL BY

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:12 60\*40

**Pork Loin Fillet 猪肉 돼지고기**

|                               |        |                 |
|-------------------------------|--------|-----------------|
| TARE(LB): 0.02                | 000001 | <b>\$235.81</b> |
| 05-03-20 05-09-20 12.49 18.88 |        |                 |

PACKED ON SELL BY NET WT./LBS. PRICE PER LB. TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
 KEEP RAW MEAT AND POULTRY SEPARATE.  
 WASH HANDS AND SURFACES INCLUDING CUTTING BOARDS, UTENSILS AND DISHES IMMEDIATELY WITH SOAP AND WATER AFTER TOUCHING RAW MEAT OR POULTRY.  
 COOK THOROUGHLY.  
 KEEP HOT FOODS HOT.  
 REFRIGERATE OR FREEZE IMMEDIATELY FOR 24 HOURS.

NO:13 60\*50  
 LST 8030

**Salmon Fillets 三文魚 연어**  
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.

|                               |        |                 |
|-------------------------------|--------|-----------------|
| TARE(LB): 0.10                | 000005 | <b>\$149.04</b> |
| 05-03-20 05-03-20 12.43 11.99 |        |                 |

PACKED ON SELL BY NET WT./LBS. PRICE PER LB. TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
 KEEP RAW MEAT AND POULTRY SEPARATE.  
 WASH HANDS AND SURFACES INCLUDING CUTTING BOARDS, UTENSILS AND DISHES IMMEDIATELY WITH SOAP AND WATER AFTER TOUCHING RAW MEAT OR POULTRY.  
 COOK THOROUGHLY.  
 KEEP HOT FOODS HOT.  
 REFRIGERATE OR FREEZE IMMEDIATELY FOR 24 HOURS.

NO:14 60\*50  
 LST 8030

**Salmon Fillets**三文魚 연어

TARE (LB): 0.10      000005  
 05-03-20 05-03-20 12.43 11.99  
 PACKED ON | SELL BY | NET WT/LBS. | PRICE PER LB.      **\$149.04**  
 TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY.  
 SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE  
 PRODUCT IS MISHANDLED OR COOKED INAPPROPRIATELY FOR YOUR PROTECTION, FOLLOW  
 THESE SAFE HANDLING INSTRUCTIONS:  
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
 WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, KNIVES, ETC.) AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
 COOK THOROUGHLY. MEAT: NOT DOGS HOT. POULTRY: 165 DEGREES F. FISH: 145 DEGREES F. OR DECIDE.

NO:15 60\*50  
LST 8030

**Pork Loin Fillet**  
**豬肉 돼지고기**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast

000001  
 PACKED ON 05-03-20  
 SELL BY 05-09-20  
**\$31.91**  
 TOTAL PRICE

0200001031915  
 1.09 18.88  
 Weight (LB) Price \$/LB

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:16 60\*50

**Pork Loin Fillet**  
**豬肉 돼지고기**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast

PACKED ON 05-03-20  
 SELL BY 05-09-20  
**\$31.91**  
 TOTAL PRICE

0200001031915  
 1.09 18.88  
 Weight (LB) Price \$/LB

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:17 60\*50

**Pork Loin Fillet**  
**豬肉 돼지고기**

PACKED ON 05-03-20  
 SELL BY 05-09-20  
**\$31.91**  
 TOTAL PRICE

0200001031915  
 1.09 18.88  
 Weight (LB) Price \$/LB

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:18 60\*50

**Pork Loin Fillet**  
**豬肉 돼지고기**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

TARE (LB): 0.02      PACKED ON | SELL BY | WT./LBS.  
 05-03-20 05-09-20 12.82

000001  
 18.88  
**\$242.04**  
 PRICE PER LB. TOTAL PRICE

0200001242045

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:19 60\*60  
LST 8020

**Apples Honeycrisp 사과 후菓**

Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

TARE (LB): 0.07      PACKED ON | SELL BY | WT./LBS.  
 05-03-20 05-03-20 11.62

000010  
 5.78  
**\$67.16**  
 PRICE PER LB. TOTAL PRICE

0200010067165

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:20 60\*60  
LST 8020

  
 0200010067165  
**Apples Honeycrisp 사과 苹果**

Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

000010

|           |          |          |               |                |
|-----------|----------|----------|---------------|----------------|
| 05-03-20  | 05-03-20 | 11.62    | 5.78          | <b>\$67.16</b> |
| PACKED ON | SELL BY  | WT./LBS. | PRICE PER LB. |                |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:21 60\*60

**Pork Loin Fillet**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

|           |          |               |          |
|-----------|----------|---------------|----------|
| PACKED ON | SELL BY  | PRICE PER LB. | WT./LBS. |
| 05-03-20  | 05-09-20 | 18.88         | 12.82    |

000001

|   |                       |
|---|-----------------------|
| <br>0200001242045 | <b>TOTAL(S) PRICE</b> |
|   | <b>\$242.04</b>       |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:22 60\*60

**Pork Loin Fillet**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

|           |          |               |          |
|-----------|----------|---------------|----------|
| PACKED ON | SELL BY  | PRICE PER LB. | WT./LBS. |
| 05-03-20  | 05-09-20 | 18.88         | 12.82    |

000001

|  |                       |
|--|-----------------------|
| <br>0200001242045 | <b>TOTAL(S) PRICE</b> |
|  | <b>\$242.04</b>       |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:23 60\*55

**Pork Loin Fillet**  
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow

|          |               |                       |
|----------|---------------|-----------------------|
| SELL BY  | PRICE PER LB. | <b>TOTAL(S) PRICE</b> |
| 05-09-20 | 18.88         |                       |

|           |          |                 |
|-----------|----------|-----------------|
| PACKED ON | WT./LBS. | <b>\$242.04</b> |
| 05-03-20  | 12.82    |                 |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:24 56\*37

**Pork Loin Fillet**  
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes

|          |               |                       |
|----------|---------------|-----------------------|
| SELL BY  | PRICE PER LB. | <b>TOTAL(S) PRICE</b> |
| 05-09-20 | 18.88         |                       |

|           |          |                 |
|-----------|----------|-----------------|
| PACKED ON | WT./LBS. | <b>\$242.04</b> |
| 05-03-20  | 12.82    |                 |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:25 56\*37

**Pork Loin Fillet**

Keep refrigerated. Cooking instructions: 1. Preheat oven to

|          |               |                       |
|----------|---------------|-----------------------|
| SELL BY  | PRICE PER LB. | <b>TOTAL(S) PRICE</b> |
| 05-09-20 | 18.88         |                       |

|           |          |                 |
|-----------|----------|-----------------|
| PACKED ON | WT./LBS. | <b>\$242.04</b> |
| 05-03-20  | 12.82    |                 |

VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:26 56\*37

**Pork Loin Fillet**  
猪肉 돼지고기



0200001031915

PACKED ON:  
05-03-20  
SELL BY:  
05-09-20

1.69 18.88  
Weight (LB) Price \$/LB

**\$31.91**  
TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:27 50\*40

**Pork Loin Fillet**  
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast



0200001031915

PACKED ON:  
05-03-20  
SELL BY:  
05-09-20

1.69 18.88  
Weight (LB) Price \$/LB

**\$31.91**  
TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:28 50\*40

**Pork Loin Fillet**



0200001031915

PACKED ON:  
05-03-20  
SELL BY:  
05-09-20

1.69 18.88  
Weight (LB) Price \$/LB

**\$31.91**  
TOTAL PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:29 50\*40

**Pork Loin Fillet**  
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.



0200001242045 000001

TARE(LB): 0.02

12.82 18.88  
WT./LBS. PRICE PER LB.

**\$242.04**  
TOTAL \$ PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:30 50\*55

**Pork Loin Fillet**

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.



0200001242045 000001

TARE(LB): 0.02

12.82 18.88  
WT./LBS. PRICE PER LB.

**\$242.04**  
TOTAL \$ PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:31 50\*55

**Pork Loin Fillet**  
猪肉 돼지고기

Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing.

|           |          |               |          |
|-----------|----------|---------------|----------|
| PACKED ON | SELL BY  | PRICE PER LB. | WT./LBS. |
| 05-03-20  | 05-09-20 | 18.88         | 12.82    |



0200001242045

**\$242.04**  
TOTAL \$ PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:32 60\*55

**California Roll**  
加州卷 김밥

TARE(LB): 1.23    PACKED ON | SELL BY | WT./LBS.  
05-03-20 | 05-10-20 | 10.43

000004  
8.79    **\$91.68**

0200004091688    PRICE PER LB.    TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:33 60\*60  
LST 8040

**Salmon Fillets** 三文魚 연어  
Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.

TARE(LB): 0.10    PACKED ON | SELL BY | WT./LBS.  
05-03-20 | 05-03-20 | 11.57

000005  
11.99    **\$138.72**

0200005138726    PRICE PER LB.    TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:34 60\*60  
LST 8040

**Pork Loin Fillet** 猪肉 돼지고기

TARE(LB): 0.04    PACKED ON | SELL BY | WT./LBS.  
05-04-20 | 05-04-20 | 2.81

000009  
8.88    **\$24.95**

0200009024957    PRICE PER LB.    TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:35 60\*60  
LST 8040

**Salmon Fillets** 三文魚 연어

TARE(LB): 0.10

0200005008876    000005  
05-03-20 | 05-03-20 | 0.74    11.99    **\$8.87**

PACKED ON | SELL BY | WT./LBS. | PRICE PER LB.    TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:36 60\*30  
LST 8000

**Salmon Fillets** 三文魚 연어

TARE(LB): 0.10

0200005033335    000005  
05-04-20 | 05-04-20 | 2.78    11.99    **\$33.33**

PACKED ON | SELL BY | NET WT./LBS. | PRICE PER LB.    TOTAL(S) PRICE

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:37 60\*50  
LST 8030

**Salmon Fillets** 三文魚 연어

TARE(LB): 0.10    Weight (LB) 2.73

0200005032734    000005  
05-03-20 | 05-03-20 |    11.99    **\$32.73**

PACKED ON | SELL BY |    PRICE \$/LB    TOTAL PRICE(\$)

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.  
WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
COOK THOROUGHLY.  
KEEP HOT FOODS HOT.  
REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

NO:38 60\*30  
BLANK

**Salmon Fillets** 三文魚 연어  
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate.  
 PACKED ON: 05-03-20 WT.(LB): 0.75 PRICE \$/LB: 11.99 TOTAL PRICE: \$8.99  
 TARE(LB): 0.10  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:39 60\*30  
 BLANK

**Pork Loin Fillet** 猪肉 돼지고기  
 Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 TARE(LB): 0.04 SELL BY: 05-03-20 000009  
 PACKED ON: 05-03-20  
 0.78 8.88 \$6.93  
 Weight (LB) Price \$/LB TOTAL PRICE  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:40 60\*40  
 BLANK

**Pork Loin Fillet** 猪肉 돼지고기  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast TARE(LB): 0.04 SELL BY: 05-15-20 000009  
 PACKED ON: 05-15-20 09:26  
 1.22 8.88 \$10.83  
 Weight (LB) Price \$/LB TOTAL PRICE  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:41 60\*40  
 BLANK

**Pork Loin Fillet** 猪肉 돼지고기  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet TARE(LB): 0.02 SELL BY: 05-09-20 000001  
 PACKED ON: 05-04-20  
 2.86 18.88 \$54.00  
 Weight (LB) Price \$/LB TOTAL PRICE  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:42 60\*60  
 BLANK

**Pork Loin Fillet** 猪肉 돼지고기  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet stand for five minutes before slicing. Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast for 40 minutes, uncovered or to an internal temperature of 150 degrees F. 4. Let loin fillet TARE(LB): 0.04 SELL BY: 05-04-20 000009  
 PACKED ON: 05-04-20  
 2.84 8.88 \$25.22  
 Weight (LB) Price \$/LB TOTAL PRICE  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:43 60\*60  
 BLANK

**Pork Loin Fillet** 猪肉 돼지고기  
 Keep refrigerated. Cooking instructions: 1. Preheat oven to 375 degrees F. 2. Place pork loin fillet into a shallow roasting pan (line pan with foil for easy cleanup). 3. Roast TARE(LB): 0.02 SELL BY: 05-09-20 000001  
 PACKED ON: 05-03-20  
 2.90 18.88 \$54.75  
 Weight (LB) Price \$/LB TOTAL PRICE  
**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME TICKET PRODUCTS MAY CONTAIN BACILLUS THURINGIENSIS (BT) AS IF THE PRODUCTS WERE IMPROPERLY COOKED. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
 KEEP REFRIGERATED OR FROZEN THRU IN REFRIGERATOR OR MICROWAVE.  
 COOK THOROUGHLY.  
 COOK MEAT AND POULTRY SEPARATELY.  
 COOK THOROUGHLY.  
 FOODS: WASH WORKING SURFACES KEEP HOT FOODS HOT INCLUDING CUTTING BOARDS, UTENSILS AND DISHES.  
 USE DISINFECTANT HANDS AFTER TOUCHING RAW MEAT OR POULTRY. WASH HANDS.  
 DISINFECT HANDS AFTER TOUCHING RAW MEAT OR POULTRY. WASH HANDS.  
 VisionTechShop.com 1.201.679.7793  
 100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:44 60\*60  
 BLANK

# Pork Loin Fillet 猪肉 돼지고기

Cured With Up To 35% Solution Of Water, Salt, Sodium Phosphate, Sodium Nitrite, Sodium Erythorbate. Keep refrigerated. Cooking Instructions: 1. Preheat oven to 375

TAKE (LB): 0.04

SELL BY: 05-03-20 000009



PACKED ON:  
05-03-20

**\$25.66**

0200009025664

Weight (LB)

Price \$/LB

TOTAL PRICE

## SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCTS IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- DO NOT RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH MEAT AND POULTRY SEPARATELY.
- COOK THOROUGHLY. OTHER FOODS: HOT (INCLUDING CUTTING BOARDS, UTENSILS AND FINGERB) AT LEAST 165°F IMMEDIATELY OR DISCARD.

VisionTechShop.com 1.201.679.7793  
100 TEMPLE AVE, HACKENSACK, NJ 07601

NO:45 60\*60  
BLANK