

SFC

SLICED JALAPENO SPECIFICATIONS-SF



1. PRODUCT DESCRIPTION :

Fresh peppers, are separated from spotted, broken and decayed peppers, leaves and foreign matters. Selected good quality peppers are filled into barrels and brine is added.

The peppers are kept in brine for 30 days min., then their stalks are removed and peppers are sliced by a special cutting machine. Then sliced jalapenos are packed into different types of packaging with a final product brine depending on the customer's request.

1.1. Ingredients:

2. Sliced jalapeno pepper, water, salt, acetic acid, potassium sorbate, sodium metabisulfite, calcium chloride and turmeric (color, according to customer request).

*Sodium metabisulfite may be allergenic for some sensitive people.

2. GENERAL INFORMATION :

During processing and storage GMP (Good Manufacturing Practices) standards are in place. Quality certificates may be sent for each delivery on request. Also pesticide residue data may be available on request. Pesticides and Heavy Metal Residues-All deliveries conform in every respect to the relevant EEC legislation and the applicable provisions of the country in which the raw material is used. No genetically modified or irradiated material is used (GMO-Free).

3. PHYSICAL REQUIREMENTS:

Slice Thickness	6.4 ± 1.5 mm
Attached Stems & Stem Caps	7 % max
Slabs and off cut	10 % max
Broken (<1/4 slice)	5 % max
Orange & Red color	5 % max
Intact Slices	80 % min
Extraneous Matter	
-Vegetative-leaf etc.	2 piece max / 1000 g.
- Non vegetative-grit, stones, metal	0 piece

Color : Bright, light green characteristic jalapeno color with some red peppers.

Flavor : Hot, vinegary Notes

Texture: Firm and crisp & uniform.

Cut: Smooth depending on customer request.

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4. CHEMICAL REQUIREMENTS – PACKAGING & WEIGHT INFORMATIONS:

Packaging	% Salt	% Acidity	pH	SO ₂ (ppm)	Potassium Sorbate (ppm)	Calcium Chloride (ppm)	Turmeric ppm	Drained Weight	Net Weight
1 Gallon Pet Jar	2.0-5.0	1.5-2.5	<3.8	max. 200	max. 1000	max. 800	Max 0.05	1760 g	3750-3950 g
1300 cc Pet Jar	2.0-5.0	1.5-2.5	<3.8	max. 200	max. 1000	max. 800	Max 0.05	600 g	1350-1450 g
PE Pouch	2.0-5.0	1.5-2.5	<3.8	max. 200	max. 1000	max. 800	Max 0.05	1500 g	2350-2550 g
5 gal pail	2.0-5.0	1.5-2.5	<3.8	max. 200	max. 1000	max. 800	Max 0.05	8000 g	15500-16500
220 lt Barrel	8-12	1.5-2.5	<3.8	max. 250	max. 1000	max. 800	Max 0.05	120 kg.	215-220 kg.

5. MICROBIOLOGICAL REQUIREMENTS:

- Total Viable Count : < 10000 cfu / g.
- Yeast : < 200 cfu / g.
- Mould : < 200 cfu / g.
- E. coli : < 10 cfu / g.
- Coliforms : < 10 cfu / g.
- Salmonella : Negative/ 25 g. (2 /year for verification)

6. NUTRITION INFORMATION

Amount Per Serving (Serving size: 1 oz. –about 28 g)

	unit	per 100g	per 28g (1 oz.)
Energy	kcal	20	6
Total Fat	g	0.66	0.18
Saturated Fat	g	0.14	0.04
Trans Fat	g	0.004	0.001
Cholesterol	mg	0	0
Sodium	mg	798.2	223.5
Total Carbohydrate	g	2.88	1.72
Dietary Fiber	g	3.24	0.91
Sugars	g	0	0.81
Proteins	g	0.75	0.21
Vitamin A	IU	442	124
Vitamin C	mg	18,89	5.3
Calcium	mg	79.2	22.2
Iron	mg	4.296	1.2

Nutrition information results are obtained from nutrition analysis.

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7. PACKAGING:

Products are packed in food grade packaging. Packed per jars and pouches are put into corrugated cardboard boxes. Drained weight can be changeable according to request.

8. CODING / LABELLING:

The following information is clearly marked on label or each box of product supplied:

Product Name

Ingredients

Purchase Order Number

Net Drained Weight

Supplier Name

Production Date

Best Before Date

Date Code: First 3 digits indicate day of year manufactured.

Last 2 digit indicates year of manufacture.

9. STORAGE CONDITIONS:

Products should be stored in dry, clean and hygienic conditions. Keep away from direct light.

10. SHELF LIFE

For PE bag:

In Suitable Keeping Conditions: 1 year.

(In full brine and away from direct light)

For others:

In Suitable Keeping Conditions: 2 year.

(In full brine and away from direct light)

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