

Green Jalapeño Flakes

Product Specification

This product is prepared from Jalapeño peppers that are dehydrated, cleaned, sorted, and milled.

Physicals Characteristics	Scientific Name	Capsicum annuum L.
	Color	Bright green color
	Flavor/Aroma	Very pungent typical of chile pepper
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients: Dried Jalapeño Pepper

Pack Size: 20 lbs.

Raw Materials: Whole, intact green Jalapeño pepper, having green color and characteristic Jalapeño flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).

Preservative: None

Moisture: 12 % maximum

Sizing: ¼ inch or 3/8 inch depending on Client's requirements

Pungency: 10,000 – 40,000 SHU

Defects:

Foreign Material (<i>metal*, wood, fibers, paper, straw, string, plastic, etc.</i>)	0%
Extraneous Material (<i>stems, flowers, stones, dirt, sand, feathers, insects, etc.</i>)	0%
Evidence of bacterial, viral or fungal disease	0%

* Product is passed through a properly functioning metal detector capable of detecting and rejecting 1.5 mm Stainless Steel and 1.5 mm ferrous standards.

Microbiology: Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual and/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.

- Salmonella ND/25 g
- Standard Plate Count ≤ 1,000,000/g
- Coliforms ≤ 10,000/g
- Generic *E. coli* ≤ 10/g
- Yeast ≤ 10/g
- Mold ≤ 10/g

Certifications: Product will be Kosher Certified by an approved agency.

Packaging: Food grade, poly liner in corrugated case.

Labeling: Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

Storage: This product shall be packed in containers suitable to maintain product integrity through normal shipping, storage and handling procedures. Store under cool (65°F), dry conditions. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents.

Shelf life: Up to 18 months.

