

Chile Habanero Puree

Product Specification

This product is prepared from fresh Habanero peppers. Product does not have any preservatives and is not treated with ethylene oxide or propylene oxide.

Physicals Characteristics	Product Name	Habanero Puree
	Color	Orange to red
	Flavor/Aroma	Medium to high pungency, typical of Habanero
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients:	Habanero Peppers, water, salt, and citric acid
Pack Size:	1 gallon or 5 gallon pail
Raw Materials:	Whole, intact Habanero pepper, having orange to red color and characteristic Habanero flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).
Brix:	5-9°
Color:	Orange to red, with most of the seeds removed
Flavor:	Fruity, citrus-like flavor with medium to high pungency, typical of Habanero
Pungency:	50,000+ SHU
Extraneous Matter:	Within FDA limits
Chemical Features:	pH max 3.7; Salt 1-1.5%
Microbiology:	Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual &/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed. <ul style="list-style-type: none">• Salmonella ND/25 g• Standard Plate Count ≤ 100 cfu/g• Coliforms ≤ 10/g• Generic <i>E. coli</i> ≤ 10/g• Yeast ≤ 10/g• Mold ≤ 10/g• Lactic Acid Bacteria ≤ 10 cfu/g• Staph Aureus by Petri Film ≤ 10 cfu/g
Certifications:	Product will be Kosher Certified by an approved agency.
Labeling:	Labels will contain product name; net weight; name & 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"); country of origin & the kosher logo.
Storage:	Finished products should be properly stored, approximately one year.
Shelf life:	12 months