

Red Jalapeño Powder- Irradiated Product Specification

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

Physicals Characteristics	Scientific Name	Capsicum annum L.
	Color	Bright red color
	Flavor/Aroma	Very pungent typical of chile pepper
	Extraneous Material	Within FDA limits
	Origin	Mexico
Ingredients:	Dried Jalapeño Pepper	
Pack Size:	50 lbs.	
Raw Materials:	Whole, intact red Jalapeño pepper, having red color and characteristic Jalapeño flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).	
Preservative:	None	
Treatment:	This product has been subjected to Gamma Irradiation between 5-30 kGy in accordance with U.S. FDA regulations. It has not been subjected to a certified thermal process treatment or fumigation.	
Moisture:	12 % maximum	
Sizing:	Mesh 30 or 40	
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	≤ 100/g
	• Coliforms	≤ 100/g
	• Generic <i>E. coli</i>	≤ 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.	