

Chile Jalapeño Puree

Product Specification

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

Physicals

Characteristics

Product Name	Jalapeño Puree
Color	Green
Flavor/Aroma	Medium pungency, typical of Jalapeño
Extraneous Material	Within FDA limits
Origin	Mexico

Ingredients:

Jalapeño Peppers, water, salt, and acetic acid

Pack Size:

1 gallon or 5 gallon pail

Raw Materials:

Whole, intact Jalapeño pepper, having orange to red color and characteristic Jalapeño flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).

Brix:

5-9°

Color:

Green, with most of the seeds removed

Flavor:

Green vegetable flavor with medium pungency, typical of Jalapeño

Pungency:

2,500-5000 SHU

Extraneous Matter:

Within FDA limits

Chemical Features:

pH max 3.7; Salt 7.5 +/-1%

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.

- Salmonella ND/25 g
- Standard Plate Count ≤ 100 cfu/g
- Coliforms ≤ 10 /g
- Generic *E. coli* ≤ 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