

# 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

<b>Product Name</b>	Jalapeño Puree
<b>Color</b>	Green
<b>Flavor/Aroma</b>	Medium pungency, typical of Jalapeño
<b>Extraneous Material</b>	Within FDA limits
<b>Origin</b>	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  $\leq 100$  cfu/g
- Coliforms  $\leq 10$ /g
- Generic *E. coli*  $\leq 10$ /g
- Yeast  $\leq 10$ /g
- Mold  $\leq 10$ /g
- Lactic Acid Bacteria  $\leq 10$  cfu/g
- Staph Aureus by Petri Film  $\leq 10$  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