GLOBAL
RESOURCES DIRECT
STRAIGHT FROM THE SOURCE

IQF Whole Red Jalapeno Peppers

SPECIFICATION SHEET

PRODUCT NAME: IQF Whole Red Jalapeno Peppers

COUNTRY OF ORIGIN: Multiple Countries of Origin

SYSTEM: HACCP & BRC

INGREDIENT: 100% Red Jalapeno Peppers

DESCRIPTION: IQF whole red jalapeno pepper is the frozen product prepared from fresh, clean, sound, firm pods of the common commercial varieties of red jalapeno peppers, which have been properly prepared, blanched and are then frozen in accordance with good manufacturing practices.

SENSORY

Color:	Red to Dark Red
Flavor and taste:	Typical taste and flavor
Size:	Reasonably uniform size
Defects:	Do not have the defects
Characters:	Reasonably uniform texture

MICROBIOLOGY

TPC	$< 1*10^5$ cfu / g
Coliform	$< 1*10^3$ cfu / g
E. Coli	$< 1*10^1$ cfu / g
Yeast	$< 1x10^2$ cfu / g
Mildew	$< 1*10^2$ cfu / g
Salmonellas	n.n. / 25 g
Listeria	n.n. / 25 g

SIZE: Multiple Sizes Available

GRADE: USDA-A

GMO: NO

ALLERGENS: NO

METAL: Metal Detected

SHELF LIFE: 24 months at -18 °C

PACKING/STORING

Packing Temp	0-5°C
Transport Temp	under -18°C
Storing Temp.	during minus 18 -22 °C

PHYSICAL & CHEMICAL PROPERTIES

EVM	< 5 pieces/10kg
Mechanical damage	< 15 pieces/10kg
Off color	< 5% by weight
Off size	< 10% by weight
Over bleaching	< 1% by weight
Cores/Stems	< 0.5% by weight
Pest damage	NIL
Serious defect/FM	NIL
Decay/Mold	NIL
Air drying	NIL
Caking and Frost	NIL

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