



Technical Specification

Nacho Sliced Jalapeño Pepper

Identification code: RO

Product format: 200,0 kg

Product description	Ingredients
These are green, healthy, ripe and clean jalapeño peppers, free of stems, subjected to a 5/16" straight cut. The product is acidified and packed in drums. This product is packed and processed in accordance with applicable standards of	Jalapeño Peppers, Water, Salt, Acetic Acid (E260), Potassium Sorbate (E202), Sodium Benzoate (E211) and Calcium Chloride (E509).

Net weight			Fill weight		
Standard (kg)	Tolerance	Reference	Standard (kg)	Tolerance	Reference
200,0	± 1.0%	NOM-002-SCFI-2011	110	± 1.0%	NOM-002-SCFI-2011

Sensory characteristics		Physical characteristics		Quality defects	
Parameter	Description	Parameter	Description	Parameter	Maximum limit (%)
Appearance	Nacho sliced jalapeño in brine	Cut type	Slices straight cut	Cutting defect, broken or fragmented	12.00%
Odor, Flavor	Aroma of vinaigrette and jalapeños with a slight note of acidity	Cutting thickness	5/16" ± 1/16"	Extraneous Vegetable Material	0.80%
Texture	Firm	Number of pieces per can	N/A	Crown	5.00%
Colour	Green, %off color 2% max	Dimensions per unit	N/A	Total defects	17.00%

Chemical characteristics			Chemical contaminants		
Parameter		Reference	Contaminants		Reference
% Acidity	1.5 ± 0.5	NMX-F-102-S-1978	Lead	< 1.0 mg/kg	NOM-117-SSA1-1994
% Salt	4.0 ± 1.0	NMX-F-360-S-1981	Cadmium	< 0.2 mg/kg	NOM-117-SSA1-1994
pH	3.2 max	NMX-F-317-S-1978	Plaguicides	According to the country of destination of the product	
Sulphites	N/A	-	Others		

Microbiological characteristics			Allergen information
Parameter		Reference	This product does not contain in its composition or by cross contact any of the following food allergens or any of their derivatives; Gluten-containing cereals, Crustaceans, Mollusks, Fish, Egg, Peanuts, Soy, Milk, Nuts, Mustard, Sesame seeds, Lupins, Celery, Sulfur dioxide and Sulfites.
APC	< 1000 cfu/g	NOM-092-SSA1-1994	
Total coliforms	< 100 cfu/g	NOM-113-SSA1-1994	
Molds	< 100 cfu/g	NOM-111-SSA1-1994	
Yeast	< 100 cfu/g	NOM-111-SSA1-1994	
E. Coli	< 10 cfu/g	NOM-111-SSA1-1995	

Nutrition Information		Palletization specifications		Instructions for preparation and/or consumption	
Nutrimiento	100 g	Products per case	1	The product can be eaten alone or as an ingredient in some preparation. Once opened, empty the contents into another container and refrigerate it.	
Protein	0.54 g	Approximate gross weight per box	228.0 kg		
Total fat	0.22 g	Pallet type	Wood		
Saturated fat	0.00 g	Units per layer	N/A		
Trans fat	0.00 g	Units per height	N/A		
Cholesterol	0.00 mg	Units per pallets	N/A		
Total carbohydrates	3.90 g	Packaging		Shelf life	
Total sugars	2.47 g	Type of primary packaging	Drums, lid and grill	Days of shelf life from production date	Shelf life after opening
Added sugars	0.00 g	Primary packaging material	High density polyethylene	365	7
Dietary fiber	1.32 g	Type of secondary packaging	N/A		
Sodium	2795.99 mg	Secondary packaging material	N/A		

Lot identification system and product traceability	
Composition of the primary and secondary packaging traceability system	NOMBRE DEL PRODUCTO (PRODUCT NAME) CONTENIDO NETO (NET WEIGHT) LOTE (LOT) CÓDIGO DEL PRODUCTO (PRODUCODE) CÓDIGO SAE (SAE CODE) CONS PREF / BEST BEF DD/MM/YY CÓDIGO DUN 14 (CODE DUN 14)
N/A	
Storage and handling conditions	
Keep in a cool, dry place at room temperature. Do not expose to prolonged sunlight. Do not store at double height. It is recommended not to overpressure or hit the packaging material to avoid product spillage.	

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