

## **Technical Specification**

## **Chopped Jalapeño Peppers**

Issue date: 08/09/2021 Last revision: 26/01/2023 Edition: 2

JM

Identification code:

Product format:

6/10

Product description
These are green, healthy, ripe, clean, clean jalapeño peppers processed in mills. The product is packed in
hermetically sealed containers with brine and thermally processed. This product is packaged and processed in
accordance with applicable FDA regulations.

Jalapeño peppers, Water, Salt and Acetic acid (E260).

Ingredients

Net weight			Drained weight		
Standard (g)	Tolerance	Reference	Standard (g)	Tolerance	Reference
2,800	± 1.5%	NOM-002-SCFI-2011	N/A	N/A	N/A
2,000	1.570	110111 002 0011 2011	1.47.	1.97.	.,,,,

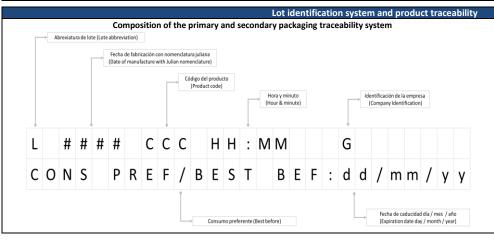
Sensory characteristics		Physical characteristics		Quality defects	
Parameter	Description	Parameter	Description	Parameter	Maximum limit (%)
Appearance	Chopped jalapeño	Cut type	N/A	Cutting defect, broken or fragmented	N/A
Odor, Flavor	Intense aroma of jalapeño with astringent flavor	Cutting thickness	N/A	Extraneous Vegetable Material	N/A
Texture	Chopped	Number of pieces per can	N/A	Crown	N/A
Colour	Green, %off color 2% max	Dimensions per unit	N/A	Total defects	N/A

Chemical characteristics			Microbiological characteristics		
Parameter		Reference	Parameter		Reference
% Acidity	1.0 ± 0.2	NMX-F-102-S-1978	Aerobic mesophiles	Negative	NOM-130-SSA1-1995
70 Actuity	1.0 ± 0.2	NIVIX-1-102-3-1376	Aerobic mesoprines	Negative	Normative appendix B
% Salt	2.5 ± 0.5	NMX-F-360-S-1981	Anaerobic mesophiles	Negative	NOM-130-SSA1-1995
70 Sait	2.3 ± 0.3	14141X-1-300-3-1361	Anaerobic mesoprines	ivegative	Normative appendix B
pH	3.8 max	NMX-F-317-S-1978	Molds and Yeast	Negative	NOM-130-SSA1-1995
ρП	3.0 IIIdX	NIVIA-1-317-3-1378	iviolus allu Teast		Normative appendix B

Chemical contaminants			Packaging		
Parameter		Reference	Characteristic	Description	
Lead	< 1.0 mg/kg	NOM-130-SSA1-1995, NOM-117-SSA1-1994	Type of primary packaging	Tinplate 603x700	
Cadmium	< 0.2 mg/kg	NOM-130-SSA1-1995, NOM-117-SSA1-1994	Primary packaging material	Tin, white epoxy and epoxy transparent varnishes	
Arsenic	< 1.0 mg/kg	NOM-130-SSA1-1995, NOM-117-SSA1-1994	Type of secundary packaging	Carton box	
Tin	< 100.0 mg/kg	NOM-130-SSA1-1995, NOM-117-SSA1-1994	Secundary packaging material	Corrugated Kraft	
Plaguicides	According to the country of destination of the product		Others		

	Nutri	Palletization specifications			
Nutriment	100 g	Nutriment	100 g	Products per case	6
Protein	0.79 g	Total carbohydrates	5.69 g	Approximate gross weight per box	19.6 kg
Total fat	0.32 g	Total sugars	3.60 g	Pallet type	Wood
Saturated fat	0.00 g	Added sugars	0.00 g	Units per layer	8
Trans fat	0.00 g	Dietary fiber	1.92 g	Units per height	7
Cholesterol	0.00 mg	Sodium	1215.28 mg	Units per pallets	56

Allergen information	Instructions for preparation and/or consumption	Shelf life	
This product <u>does not contain</u> in its composition or by cross contact any of the following food allergens or any of their derivatives; Gluten-containing cereals, Fish, Crustaceans,	The product can be eaten alone or as an ingredient in some preparation. Once	Days of shelf life from production date	Shelf life after opening
Mollusks, Egg, Peanuts, Soy, Milk, Nuts, Mustard, Sesame seeds, Lupins, Celery, Sulfur dioxide and Sulfites.	opened, empty the contents into another container and refrigerate it.	1095	7





## Storage and handling conditions

Keep it in a cool, dry place at room temperature. Do not expose to prolonged sunlight. Store at no more than 2 pallets. It is recommended not to overpressure or hit the packaging material to avoid spillage of the product.