

		Technical Specification			
		Chopped Jalapeño Peppers			
Issue date:	08/09/2021	Last revision:	26/01/2023	Edition:	2
Identification code:		JM		Product format:	6/10
Product description			Ingredients		
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).		
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
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 Normative appendix B
% Salt	2.5 ± 0.5	NMX-F-360-S-1981	Anaerobic mesophiles	Negative	NOM-130-SSA1-1995 Normative appendix B
pH	3.8 max	NMX-F-317-S-1978	Molds and Yeast	Negative	NOM-130-SSA1-1995 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 secondary packaging	Carton box	
Tin	< 100.0 mg/kg	NOM-130-SSA1-1995, NOM-117-SSA1-1994	Secondary packaging material	Corrugated Kraft	
Plaguicides	According to the country of destination of the product		Others		
Nutrition Information			Palletization specifications		
Nutrimnt	100 g	Nutrimnt	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 does not contain in its composition or by cross contact any of the following food allergens or any of their derivatives; Gluten-containing cereals, Fish, Crustaceans, Mollusks, Egg, Peanuts, Soy, Milk, Nuts, Mustard, Sesame seeds, Lupins, Celery, Sulfur dioxide and Sulfites.		The product can be eaten alone or as an ingredient in some preparation. Once opened, empty the contents into another container and refrigerate it.		Days of shelf life from production date	Shelf life after opening
				1095	7
Lot identification system and product traceability					
Composition of the primary and secondary packaging traceability system					
<div><div>Abreviatura de lote (Lote abbreviation)</div><div>Fecha de fabricación con nomenclatura juliana (Date of manufacture with Julian nomenclature)</div><div>Código del producto (Product code)</div><div>Hora y minuto (Hour & minute)</div><div>Identificación de la empresa (Company Identification)</div></div> <div>L # # # # C C C H H : M M G</div> <div>C O N S P R E F / B E S T B E F : d d / m m / y y</div> <div>Consumo preferente (Best before)</div> <div>Fecha de caducidad día / mes / año (Expiration date day / month / year)</div>					
<div><div>NOMBRE DEL PRODUCTO (PRODUCT NAME)</div><div>CONTENIDO NETO (NET WEIGHT)</div><div><div>LOTE (LOT)</div><div>CÓDIGO DEL PRODUCTO (PRODUC CODE)</div><div>CÓDIGO SAE (SAE CODE)</div></div><div><div>CONS PREF / BEST BEF DD/MM/YY</div><div>CÓDIGO DUN 14 (CODE DUN 14)</div></div></div>					
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.					