

		Technical Specification Sliced Mild Banana Peppers				
Issue date:	05/05/2023	Last revision:	05/05/2023	Edition:	1	
Identification code:		MBP	Product format:		4/3,78	
Product description			Ingredients			
These are healthy, ripe and clean mild banana peppers, free of stems, subjected to a 5/16" cut undulated. The product is acidified and packed in pet jars. This product is packaged and processed in accordance with applicable FDA regulations.			Banana Peppers, Water, Salt, Acetic Acid (E260), Calcium Chloride (E509), Sodium Benzoate (E211), Sodium Metabisulfite (E223), Yellow 5 (E102) and Turmeric.			
Net weight			Fill weight			
Standard (g)	Tolerance	Reference	Standard (g)	Tolerance	Reference	
3,780	± 1.5%	NOM-002-SCFI-2011	1,800	± 1.5%	NOM-002-SCFI-2011	
Sensory characteristics		Physical characteristics		Quality defects		
Parameter	Description	Parameter	Description	Parameter	Maximum limit (%)	
Appearance	Sliced Peppers in brine	Cut type	Ondulated	Cutting defect, broken or fragmented	15.00%	
Odor, Flavor	Aroma of vinaigrette and pepper 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	Yellow, %off color 4% max	Dimensions per unit	N/A	Total defects	17.00%	
Chemical characteristics			Chemical contaminants			
Parameter		Reference	Contaminants		Reference	
% Acidity	2.6 ± 0.5	NMX-F-102-S-1978	Lead	< 1.0 mg/kg	NOM-117-SSA1-1994	
% Salt	3.5 ± 0.5	NMX-F-360-S-1981	Cadmium	< 0.2 mg/kg	NOM-117-SSA1-1994	
pH	3.5 max	NMX-F-317-S-1978	Plaguicides	According to the country of destination of the product		
Sulphites	< 500 mg/kg	-	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	
Nutrimento	100 g	Products per case	4			
Protein	0.74 g	Approximate gross weight per box	16.6 kg			
Total fat	0.20 g	Pallet type	Wood			
Saturated fat	0.0 g	Units per layer	N/A			
Trans fat	0.0 g	Units per height	N/A			
Cholesterol	0.0 mg	Units per pallets	N/A		Shelf life	
Total carbohydrates	2.42 g	Packaging		Days of shelf life from production date		Shelf life after opening
Total sugars	0.86 g	Type of primary packaging	Pet Jar			
Added sugars	0.0 g	Primary packaging material	Polyethylene Terephthalate			
Dietary fiber	1.52 g	Type of secondary packaging	N/A			
Sodium	1515.67 mg	Secondary packaging material	N/A			
Lot identification system and product traceability						
Composition of the primary and secondary packaging traceability system						
<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 &amp; minute)</div> <div>Identificación de la empresa (Company Identification)</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>NOMBRE DEL PRODUCTO (PRODUCT NAME)</div> <div>CONTENIDO NETO (NET WEIGHT)</div> <div>LOTE (LOT)   CÓDIGO DEL PRODUCTO (PRODUC CODE)   CÓDIGO SAE (SAE CODE)</div> <div>CONS PREF / BEST BEF DD/MM/YY   CÓDIGO DUN 14 (CODE DUN 14)</div>						
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.						