

Technical Specification Nacho Sliced Jalapeño Pepper

Identification code: RO

Product format:

4/3,78

Product description

These are green, healthy, ripe and clean jalapeño peppers, free of stems, subjected to a 5/16" cross-cut.

The product is acidified and packed in pet jars. This product is packaged and processed in accordance with applicable FDA regulations.

Jalapeño Peppers, Water, Salt, Acetic Acid (E260), Citric Acid (E330), Sodium Benzoate (E211), Potassium Sorbate (E202), Calcium Chloride (E509), Sodium Metabisulphite (E223) and Turmeric.

Ingredients

Net weight			Fill weight		
Standard (g)	Tolerance	Reference	Standard (g)	Tolerance	Reference
3780	± 1.5%	NOM-002-SCFI-2011	1800	± 1.5%	NOM-002-SCFI-2011

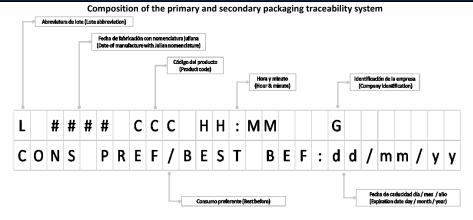
Sensory characteristics		Physical characteristics		Quality defects	
Parameter	Description	Parameter	Description	Parameter	Maximum limit (%)
Appearance	Nacho sliced jalapeño in brine	Cut type	Slices straight cut	Cutting defect, broken or fragmented	12.00%
Odor, Flavor	Aroma of vinaigrette and jalapeños 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	Contaminats		Reference
% Acidity	1.85 ± 0.15	NMX-F-102-S-1978	Lead	< 1.0 mg/kg	NOM-117-SSA1-1994
% Salt	3.0 ± 1.0	NMX-F-360-S-1981	Cadmium	< 0.2 mg/kg	NOM-117-SSA1-1994
рН	3.2 max	NMX-F-317-S-1978	Plaguicides	According to the country of destination of the product	
Sulphites	< 100 mg/kg	-	Others		

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

Nutrition I	Nutrition Information		Palletization specifications		ion and/or consumption
Nutrimento	100 g	Products per case	4	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	0.43 g	Approximate gross weight per box	16.6 kg		
Total fat	0.17 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	3.88 g	Packaging		Shel	f life
Total sugars	1.96 g	Type of primary packaging	Pet Jar	Days of shelf life from	Shelf life after opening
Added sugars	0.00 g	Primary packaging material	Polyethylene Terephthalate	production date	Silen life after opening
Dietary fiber	1.05 g	Type of secundary packaging	N/A	730	7
Sodium	1221.79 mg	Secundary packaging material	N/A		,

Lot identification system and product traceability



NOMBRE DEL PRODUCTO (PRODUCT NAME)

CONTENIDO NETO (NET WEIGHT)

LOTE (LOT) CÓDIGO DEL PRODUCTO CÓDIGO SAE (SAE CODE)

CONS PREF / BEST BEF CÓDIGO DUN 14 (CODE DUN 14)

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.

Code:	AC-ESP-PT-102		
Issue date:	12/04/2023		
Revision date:	31/01/2024		
No. revision:	2		
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