



### Technical Specification

#### Green Mexican Sauce

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Edition:

2

Identification code:

SV

Product format:

6/10

Product description	Ingredients
Green Mexican Sauce is a mixture of tomatillos, onion, jalapeño pepper and coriander, cut in 1/8" cubes mixed with other ingredients such as garlic, salt and others. The product is packed in hermetically sealed containers and thermally processed. This product is packaged and processed in accordance with applicable FDA regulations.	Green tomatillos, Water, Onion, Jalapeño pepper, Salt, Coriander, Garlic and Xanthan gum (E415).

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	Crushed tomatillo, onion, coriander and jalapeño mixture	Cut type	N/A	Cutting defect, broken or fragmented	N/A
Odor, Flavor	Characteristic aroma of tomatillo and jalapenos, with a slight note of acidity and	Cutting thickness	N/A	Extraneous Vegetable Material	N/A
Texture	Chopped	Number of pieces per can	N/A	Crown	N/A
Colour	Verde	Dimensions per unit	N/A	Total defects	N/A

Chemical characteristics			Microbiological characteristics		
Parameter	Reference	Parameter	Reference	Parameter	Reference
% Acidity	0.6 ± 0.2	NMX-F-102-S-1978	Aerobic mesophiles	Negative	NOM-130-SSA1-1995 Normative appendix B
% Salt	2.0 ± 0.5	NMX-F-360-S-1981	Anaerobic mesophiles	Negative	NOM-130-SSA1-1995 Normative appendix B
pH	4.2 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
Plaguicidas	According to the country of destination of the product		Others	

Nutrition Information				Palletization specifications	
Nutrient	100 g	Nutrient	100 g	Products per case	
Protein	0.88 g	Total carbohydrates	5.51 g	Approximate gross weight per box	19.6 kg
Total fat	0.73 g	Total sugars	3.28 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	1.70 g	Units per height	7
Cholesterol	0.00 mg	Sodium	781.22 mg	Units per pallets	56

Allergen information	Instructions for preparation and/or consumption	Shelf life	
This product <b>does not contain</b> 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**

**Primary packaging code:** L ### CC HH : MM G

**Secondary packaging code:** CONS PREF / BEST BEF : dd / mm / yy

Consumo preferente (Best before) and Fecha de caducidad día / mes / año (Expiration date day / month / year) are also indicated.

**NOMBRE DEL PRODUCTO (PRODUCT NAME)**

**CONTENIDO NETO (NET WEIGHT)**

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

CONS PREF / BEST BEF DD/MM/YY    CÓDIGO DUN 14 (CODE DUN 14)

**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.