

Identification code:	RO	Product format:	6/6
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Product description	Ingredients
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 bags. 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 Metabisulfite (E223) and Turmeric.

Net weight			Drained weight		
Standard (g)	Tolerance	Reference	Standard (g)	Tolerance	Reference
3,000	± 1.5%	NOM-002-SCFI-2011	1,600	± 1.5%	NOM-002-SCFI-2011

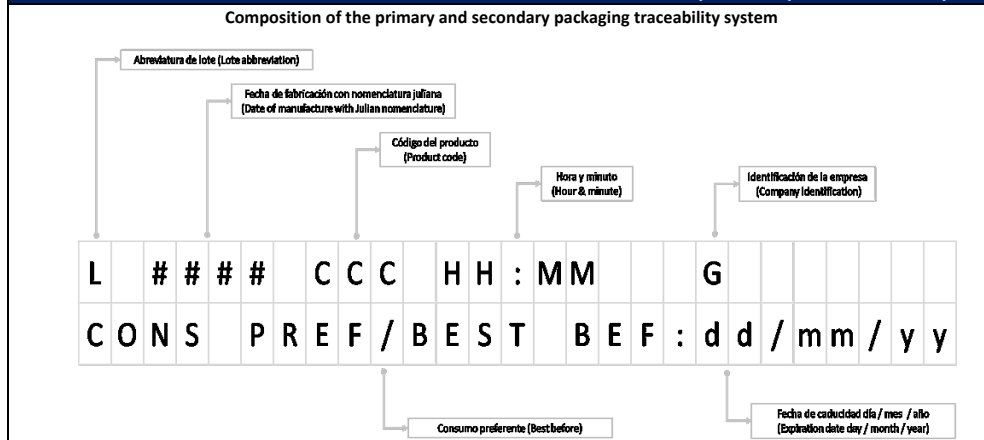
Sensory characteristics		Physical characteristics		Quality defects	
Parameter	Descripción	Parameter	Descripción	Parameter	Limite máximo (%)
(Appearance)	Nacho sliced jalapeño in brine	Cut type	Slices straight cut	Cutting defect, broken or fragmented	12.00%
Odor, Flavor	Aroma of vinaigrette and jalapeños 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	14.00%

Chemical characteristics			Chemical contaminants		
Parámetro	Reference	Contaminants	Reference		
% Acidity	1.5 ± 0.2	Lead	< 1.0 mg/kg NOM-117-SSA1-1994		
% Salt	3.0 ± 1.0	Cadmium	< 0.2 mg/kg NOM-117-SSA1-1994		
pH	3.2 max	Plaguicidas	According to the country of destination of the product		
Sulphites	< 100 mg/kg	Others			

Microbiological characteristics			Allergen information
Parameter	Reference		
APC	< 1000 cfu/g NOM-092-SSA1-1994	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. The product contain Sulphites.	
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		
Salmonella spp	Ausente (Absent) en 25 g NOM-210-SSA1-2014		

Nutrition Information		Palletization specifications		Instructions for preparation and/or consumption	
Nutrient	100 g	Products per case		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	0.49 g	Approximate gross weight per box	6 20.3 kg		
Total fat	0.20 g	Pallet type	Wood		
Saturated fat	0.00 g	Units per layer	7		
Trans fat	0.00 g	Units per height	8		
Cholesterol	0.00 mg	Units per pallets	56		
Total carbohydrates	4.21 g	Packaging		Shelf life	
Total sugars	2.23 g	Type of primary packaging	Polyethylene bag	Days of shelf life from production date	Days of shelf life from production date
Added sugars	0.00 g	Primary packaging material	Natural pet, coex film and adhesives	365	7
Dietary fiber	1.19 g	Type of secondary packaging	Box and cardboard separator		
Sodium	1069.44 mg	Secondary packaging material	Corrugated Kraft		

Lot identification system and product traceability



NOMBRE DEL PRODUCTO (PRODUCT NAME)

CONTENIDO NETO (NET WEIGHT)

LOTE (LOT)	CÓDIGO DEL PRODUCTO (PRODUC CODE)	CÓDIGO SAE (SAE CODE)
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CONS PREF / BEST BEF DD/MM/YY	CÓDIGO DUN 14 (CODE DUN 14)
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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.