

# TECHNICAL SPECIFICATION

## Whole jalapeno pepper with carrots & onions

<b>Identification code</b>	<b>JA3</b>	<b>Product format</b>	<b>6/10</b>	<b>Country of origin</b>	<b>Mexico</b>
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### Product description

These are green, healthy and ripe jalapeno peppers packed with carrots and onions in hermetically sealed containers with brine and thermally processed. All equipment and processes involved in the preparation of the product comply with strict hygienic conditions and with all current and applicable legislation on Good Manufacturing Practices and the BRCGS Food Safety Standard.

### Ingredients

Jalapeno pepper, water, carrot, onion, salt, acetic acid (acidity regulator E260), sugar, canola oil, spices, garlic.

<b>Net weight</b>	2800 g ± 1.5%	Ref. NOM-002-SCFI-2011	<b>Drained weight</b>	1600 g ± 1.5%	Ref. NOM-002-SCFI-2011
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Physical characteristics		Chemical characteristics		
Piece / Slice dimension	Whole	% Acid (as acetic acid)	0.9 ± 0.2	Ref. NMX-F-102-S-1978
Pieces per unit	Not applicable	% Salt	3.0 ± 1.0	Ref. NMX-F-360-S-1981
Others		pH	3.8 maximum	Ref. NMX-F-317-S-1978

Sensory characteristics		Quality defects	
Appearance	Whole jalapeno, carrot and onion slices in brine	Broken/fragmented	4% maximum
Odor, Flavor	Vinaigrette and jalapenos with a slight note of acidity	Foreign vegetable material	Not applicable
Texture	Firm	Crown	Not applicable
Color	Green, %off color 20% max	Total defects	4% maximum

Microbiological characteristics			Chemical contaminants		
Parameter	Target	Method	Parameter	Target	Method
Aerobic mesophiles	Negative	NOM-130-SSA1-1995 Normative appendix B	Lead	<1.0 mg/kg	NOM-117-SSA1-1994
Anaerobic mesophiles	Negative		Cadmium	<0.2 mg/kg	
Molds	Negative		Arsenic	<1.0 mg/kg	
Yeast	Negative		Tin	<100.0 mg/kg	
Others			Plaguicidas	According to country of distribution	

Nutritional information (per 100 g)					
Protein	0.7 g	Total carbohydrates	4.5 g	Sodium	1054.7 mg
Total fat	0.9 g	Available carbohydrates	1.8 g	Salt	2.7 g
Saturated fat	0.4 g	Total sugars	1.8 g	Calcium	37.5 mg
Trans fat	0.0 g	Added sugars	1.1 g	Iron	1.1 mg
Cholesterol	0.0 mg	Dietary fiber	2.9 g	Potassium	279.9 mg
Energy content	28.9 cal	Ref. 21CFR Part 101	Energy content	23.9 kcal / 99.0 kJ	Ref. Regulation 1169/2011

Packaging			Palletization specifications		
Primary packaging type	Tinplate 603x700	Secondary packaging type	Corrugated case	Pieces per unit	6
Packaging material	Tin	Packaging material	Kraft	Gross weight	19.6 kg
Recyclable	Yes	Dimensions (LxWxH)	46.9 x 31.2 x 17.4 cm	TI / HI	8 / 7 = 56 cases
Food contact approved coated packaging		Recyclable	Yes	Pallet type	Wood

### Allergen information

This product does not contain in its composition or by cross contact any of the following food allergens or their derivatives; gluten, fish, crustaceans, mollusks, egg, peanuts, soy, milk, nuts, mustard, sesame seeds, lupins, celery, royal jelly and sulfites.

### Shelf Life, Storage conditions & Usage instructions

Shelf life from production	1095 days	Shelf life once open	7 days	Storage conditions	Ambient temperature
Storage instructions (unopened)	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.				
Storage instructions (opened)	Once opened, empty the contents into another container and store in the refrigerator. Ready to eat or use as required.				

### Lot identification system and product traceability

First line: Batch (L), Year (#), Julian Date (###), Product code, Hour, G (Company Identification)  
Second line: CONS PREF/BEST BEF (Best Before), Date (dd/mm/yy)

Method of batch code marking on packaging	Ink jet	Method of batch code marking on master case	White sticker
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