

# Green Jalapeño Rings in Brine

## Product Specification

This product is prepared from fresh green Jalapeño Peppers.

<b>Physicals Characteristics</b>	<b>Scientific Name</b>	Capsicum annum L.
	<b>Color</b>	Bright Green Typical of Green Jalapeño Chile in Brine
	<b>Size</b>	.25"
<b>Sensory Characteristics</b>	<b>Texture</b>	Firm to Crunchy
	<b>Flavor/Aroma</b>	Typical of Green Jalapeño Chile in Brine
	<b>Odor</b>	Typical of Green Jalapeño Chile in Brine, No off Odor
<b>Chemical Characteristics</b>	<b>pH</b>	Max 3.8
	<b>SAL</b>	4 ± 0.5%
	<b>Origin</b>	Mexico

**Ingredients:** Green Jalapeño Chile, water, salt, acetic acid and calcium chloride

**Primary packaging:** Plastic pouch

**Secondary packaging:** Carton case with 6 pouches

**Drained Weight:** 4 lbs.

**Shelf Life:** 18 months

**Labeling:** Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

**Storage:** Finished products should be stored in a cool, dark, clean location free of off odors, insects and rodents. Never double stack. Do not expose to direct sun light.

**Important features:** Processed under clean and sanitary conditions in compliance with GMP. Green Jalapeño Peppers are free from restricted or unauthorized pesticides. No GMO Varieties of Green Jalapeño Peppers have been used. Green Jalapeño Peppers are processed in socially and environmentally responsible operations.