



# Product Specification & Nutritional Facts

## 3/8" Diced Green Chile

This product is prepared from fresh Green Chile Peppers which are washed, de-stemmed, peeled, steam peeled, diced, and acidified. This product is processed in accordance with FDA and Good Standards and is considered commercially sterile.

Physical Characteristics	
Size	3/8" x 3/8"
Color	Light to medium olive green
Flavor/Aroma	Typical of acidified green chiles
Scoville Heat Units	0 - 300
pH	3.50 - 3.90

Microbiology	
Standard Plate Count	< 1,000 cfu/ g
Yeast & Mold	< 100 cfu/ g
Coliform	< 100 cfu/ g
E. coli	Negative
Salmonella	Negative
Staphylococcus aureus	Negative
Enterobacteriaceae	< 100 cfu/ g

Important Features
<p>Processed under clean and sanitary conditions.            In compliance of GMP (BRC CERTIFIED).            Green Peppers are free of restricted pesticides.            NON- GMO Varieties of Mexican Green Peppers.            Green Peppers grown and processed under Food Alliance Certification (Food produced with respect to people, animals, and environment). Halal, Gluten Free, &amp; Kosher Certified.</p>

Nutritional Information (100g)	
Water	93.80%
Energy	25 kcal
Protein	0.84 g
Total Fat	0.22 g
Cholesterol	<2.00 g
Ash	0.29 g
Carbohydrates	4.85 g
Total Dietary Fiber	1.80 g
Sugars	1.64 g
Added Sugars	0 g

MINERALS	
Calcium (Ca)	11.6 mg
Iron (Fe)	0.22 mg
Potassium (K)	146 mg
Sodium (Na)	2.88 mg

VITAMINS	
Vitamin C (total ascorbic acid)	57.9 mg
Vitamin A	45 IU
Vitamin D	2.50 ug

LIPIDS	
Saturated Fat	0.09 g
Trans Fatty Acid	0 g

Ingredient Declaration
Green chile peppers and citric acid

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.

Shelf Life and Storage
Up to 36 months. Store under cool (60°F), dry conditions. NEVER double stack. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents. Refrigerate after opening.

Packaging					
Pack Size	Pack Type	Net Wt.	Drums/Pallet	Pallet Net Wt.	Pallet Height
55 gal	Drum	440 ± 5 lbs	4	1,760 ± 20lbs	44"

Santa Fe Spices, DBA Out of Mexico - 619-713-7400 - Revision Date: 08/20/2024