



# Product Specification & Nutritional Facts

## Habanero Pepper Puree

This product is prepared from fresh Habanero Peppers.

This product conforms to all provisions of the Federal Food, Drug and Cosmetic Act.

Physical Characteristics	
Color	Orange to red
Flavor/Aroma	Fruity, Medium to High pungency
Scoville Heat Units	5,000 +
Brix	5 -9°
pH	Max 3.7
Salt (%)	1- 1.5%

Microbiology	
Salmonella	ND/25 g
Standard Plate Count	< 100 cfu/ g
Coliforms	< 10 cfu/ g
<i>E. coli</i> 0157H7	< 10 cfu/ g
Yeast & Mold	< 10 cfu/ g

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

Nutritional Information (100g)	
Water	88.80 g
Energy	18 kcal
Protein	.94 g
Total Fat	0.25 g
Cholesterol	0 g
Ash	8.84 g
Carbohydrates	4.2 g
Total Dietary Fiber	2.4 g
Sugars	0.3 g
Added Sugars	0 g
MINERALS	
Calcium (Ca)	18.3 mg
Iron (Fe)	0 mg
Potassium (K)	183 mg
Sodium (Na)	3,410 mg
VITAMINS	
Vitamin D	0 mcg
LIPIDS	
Saturated Fat	0 g
Trans Fatty Acid	0 g

Ingredient Declaration
Habanero Peppers, Water, Salt, 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 12-18 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.	Cases/Pallet	Pallet Net Wt.	Pallet Height
5 Gal	Plastic Pail	42 lbs.	36	1,512 lbs.	72"