

## **DEPT:QUALITY CONTROL Date of issue:11/01/2018**

## PRODUCT SPECIFICATION

Name   Sliced Green Jalapeno Peppers.     Pack size   A10 Tin     Storage Conditions   Cool, shady area, 18-23°C     Transportation Conditions   Cool, shady area, 18-23°C     Shelf Life   24 Months     Transportation Conditions of Receipt     Raw Materials   Conditions of Receipt   Storage Conditions     Jalapeno   Cool, dry place   Cool, dry place   Receipt of raw materials     Water   Cool, dry place   Cool, dry place   Mashing     Distiled Vinegar   Cool, dry place   Cool, dry place   Inspection of the ingredients     Salt   Cool, dry place   Cool, dry place   Slicing   Slicing     Citric acid(E330)   Cool, dry place   Cool, dry place   Filling the barrels with product&brine     Riboflavin(E101)   Cool, dry place   Cool, dry place   Filling the tins with product     Image: Cool dry place   Cool, dry place   Cool, dry place   Filling the tins with product & weighting     Riboflavin(E101)   Cool, dry place   Cool, dry place   Filling the tins with product & materials     Image: Cool dry place   Image: Cool dry place   Cool dry place   Filling the tins with	PRODUCT DESCR	IPTION			
Pack size   A10 Tin     Storage Conditions   Cool, shady area, 18-23°C     Transportation Conditions   Cool, shady area, 18-23°C     Shelf Life   24 Months <b>NGREDIENTS</b> Raw Materials   Conditions of Receipt     Jalapeno   Cool, dry place   Receipt of raw materials     Water   Cool, dry place   Cool, dry place   Receipt of raw materials     Distilled Vinegar   Cool, dry place   Cool, dry place   Washing     Salt   Cool, dry place   Cool, dry place   Slicing     Citric acid(E330)   Cool, dry place   Cool, dry place   Slicing     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Image: Complex and the ingredients   Filling the tins with product& brine   Inspection of the ingredients     Riboflavin(E101)   Cool, dry place   Cool, dry place   Fermentation     Inspection of the ingredients   Inspection of the ingredients   Ingredients     Riboflavin(E101)   Cool, dry place   Cool, dry place   Filling the tins with product     Image:	Name		Sliced Green Jalapeno	Sliced Green Jalapeno Peppers.	
Storage Conditions   Cool, shady area, 18-23°C     Transportation Conditions   Cool, shady area, 18-23°C     Shelf Life   24 Months     INGREDIENTS     Raw Materials   Conditions of Receipt     Jalapeno   Cool, dry place   Cool, dry place     peppers(55%)   Cool, dry place   Cool, dry place   Washing     Distilled Vinegar   Cool, dry place   Cool, dry place   Mashing     Salt   Cool, dry place   Cool, dry place   Slicing     Citric acid(E330)   Cool, dry place   Cool, dry place   Filling the barrels with product&brine     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Inspection of the ingredients   Filling the tins with product & brine     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Image: Cool dry place   Cool, dry place   Cool, dry place   Weighting     Image: Cool dry place   Cool, dry place   Weighting   Filling the tins with product & brine     Image: Cool dry place   Cool, dry place   Cool, dry place   Sealing     Image: Cool dry place   Cool, dry place   Sealing   Storage<	PACK/STORAGE	CONDITIONS/SHELF	LIFE OF PRODUCT		
Transportation Conditions   Cool, shady area, 18-23°C     Shelf Life   24 Months     INGREDIENTS   Execipt     Raw Materials   Conditions of Receipt   Storage Conditions     Jalapeno   Cool, dry place   Cool, dry place   Receipt of raw materials     Water   Cool, dry place   Cool, dry place   Washing     Distilled Vinegar   Cool, dry place   Cool, dry place   Inspection of the ingredients     Salt   Cool, dry place   Cool, dry place   Slicing     Citric acid(E330)   Cool, dry place   Cool, dry place   Filling the barrels with product&brine     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Inspection of the ingredients   Inspection of the ingredients   Inspection of the ingredients     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Image: Cool dry place   Cool, dry place   Filling the tins with product     Image: Cool dry place   Image: Cool dry place   Filling the tins with product     Image: Cool dry place   Image: Cool dry place   Filling the tins with product     Image: Cool dry place   Image: Cool dry place   Sealing	Pack size		A10 Tin		
Shelf Life   24 Months     INGREDIENTS   Storage Conditions   Process Flow Chart     Jalapeno peppers(55%)   Cool, dry place   Cool, dry place   Receipt of raw materials     Water   Cool, dry place   Cool, dry place   Washing     Distilled Vinegar   Cool, dry place   Cool, dry place   Washing     Citric acid(E330)   Cool, dry place   Cool, dry place   Slicing     Citric acid(E101)   Cool, dry place   Cool, dry place   Weighting     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Fermentation   Inspection of the ingredients   Inspection of the ingredients     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Fermentation   Inspection of the ingredients   Inspection of the ingredients     Rilling the tins with product   Filling the tins with product   Filling the tins with product     Image: Sealing   Image: Sealing   Coding with Production code & Expiry date     Image: Storage   Image: Storage   Shipment     Image: Image: Storage   Shipment   Shipment     Image: Imag	Storage Conditions		Cool, shady area, 18-23°C		
INGREDIENTS     Conditions of Receipt     Storage Conditions     Process Flow Chart       Jalapeno peppers(55%)     Cool, dry place     Cool, dry place     Receipt of raw materials       Water     Cool, dry place     Cool, dry place     Washing       Distilled Vinegar     Cool, dry place     Cool, dry place     Sol, dry place       Salt     Cool, dry place     Cool, dry place     Slicing       Citric acid(E330)     Cool, dry place     Cool, dry place     Slicing       Riboflavin(E101)     Cool, dry place     Cool, dry place     Weighting       Riboflavin(E101)     Cool, dry place     Cool, dry place     Weighting       Inspection of the ingredients     Inspection of the ingredients     Inspection of the ingredients       Riboflavin(E101)     Cool, dry place     Cool, dry place     Filling the tins with product       Inspection of the ingredients     Inspection of the ingredients     Inspection of the ingredients       Inspection of the ingredients     Inspection of the ingredients     Inspection of the ingredients       Inspection of the ingredients     Inspection of the ingredients     Inspection of the ingredients       Inspection of the ingredients	6		Cool, shady area, 18-2		
Raw Materials     Conditions of Receipt     Storage Conditions     Process Flow Chart       Jalapeno peppers(55%)     Cool, dry place     Cool, dry place     Receipt of raw materials       Water     Cool, dry place     Cool, dry place     Washing       Distilled Vinegar     Cool, dry place     Cool, dry place     Washing       Salt     Cool, dry place     Cool, dry place     Slicing       Citric acid(E330)     Cool, dry place     Cool, dry place     Silcing       Riboflavin(E101)     Cool, dry place     Cool, dry place     Weighting       Filling the tins with product     Fermentation     Inspection of the ingredients       Riboflavin(E101)     Cool, dry place     Cool, dry place     Weighting       Filling the tins with product     Filling the tins with product     Filling the tins with product       Image:			24 Months	24 Months	
ReceiptFlow ChartJalapeno peppers(55%)Cool, dry placeCool, dry placeReceipt of raw materialsWaterCool, dry placeCool, dry placeWashingDistilled VinegarCool, dry placeCool, dry placeInspection of the ingredientsSaltCool, dry placeCool, dry placeSlicingCitric acid(E330)Cool, dry placeCool, dry placeFilling the barrels with product&brineRiboflavin(E101)Cool, dry placeCool, dry placeWeightingRiboflavin(E101)Cool, dry placeCool, dry placeFermentationInspection of the ingredientsInspection of the ingredientsInspection of the ingredientsRiboflavin(E101)Cool, dry placeCool, dry placeFermentationInspection of the ingredientsInspection of the ingredientsInspection of the ingredientsRiboflavin(E101)Cool, dry placeVeightingInspection of the ingredientsInspection of the ingredientsRiboflavin(E101)Cool, dry placeCool, dry placeInspection of the ingredientsInspection of the ingredientsRiboflavin(E101)Cool, dry placeCool, dry placeRiboflavin(E101)Cool, dry placeCool, dry placeRiboflavin(E101)Cool, dry placeSolRiboflavin(E101)Cool, dry placeFilling the tins with productRiboflavin(E101)Inspection cole & Expiry dateSealing Coding with Production code & Expiry dateRiboflavin(E101)I	INGREDIENTS				
peppers(55%)   materials     Water   Cool, dry place   Cool, dry place   Washing     Distilled Vinegar   Cool, dry place   Cool, dry place   Inspection of the ingredients     Salt   Cool, dry place   Cool, dry place   Slicing     Citric acid(E330)   Cool, dry place   Cool, dry place   Filling the barrels with product&brine     Riboflavin(E101)   Cool, dry place   Cool, dry place   Weighting     Fermentation   Inspection of the ingredients     ngredients   Fermentation     Inspection of the ingredients   Inspection of the ingredients     Permentation   Inspection of the ingredients     Inspection of the ingredients   Filling the tins with product     Weighting   Filling the tins with product     Image: Sealing   Sealing     Image: Sealing   Coding with Production code & Expiry date     Image: Storage   Image: Storage     Image: Storage   Image: Storage     Image: Storage   Shipment     QUALITY PROPERTIES   Typical of Jalapeno Peppers in brine.	Raw Materials		Storage Conditions		
WaterCool, dry placeCool, dry placeWashingDistilled VinegarCool, dry placeCool, dry placeInspection of the ingredientsSaltCool, dry placeCool, dry placeSlicingCitric acid(E330)Cool, dry placeCool, dry placeFilling the barrels with product&brineRiboflavin(E101)Cool, dry placeCool, dry placeWeightingImage: Cool dry placeCool, dry placeCool, dry placeWeightingRiboflavin(E101)Cool, dry placeCool, dry placeWeightingImage: Cool dry placeCool, dry placeFermentationImage: Cool dry placeImage: Cool dry placeFermentationImage: Cool dry placeCool dry placeFermentationImage: Cool dry placeImage: Cool dry placeFilling the tins with productImage: Cool dry placeImage: Cool dry placeFilling the tins with productImage: Cool dry placeImage: Cool dry placeSealingImage: Cool dry placeImage: Cool dry placeCool dry placeImage: Cool dry placeImage: Cool dry placeStorageImage: Cool dry product dry placeImage: Cool dry placeStorageImage: Cool dry placeImage: Cool dry placeStorageImage: Cool dry pl	-	Cool, dry place	Cool, dry place		
SaltCool, dry placeCool, dry placeSlicingCitric acid(E330)Cool, dry placeCool, dry placeFilling the barrels with product&brineRiboflavin(E101)Cool, dry placeCool, dry placeWeightingImage: Cool, dry placeCool, dry placeCool, dry placeWeightingImage: Cool, dry placeCool, dry placeCool, dry placeWeightingImage: Cool, dry placeCool, dry placeFermentationInspection of the ingredientsImage: Cool, dry placeImage: Cool, dry placeFilling the tins with productImage: Cool, dry placeImage: Cool, dry placeWeightingImage: Cool, dry placeImage: Cool, dry placeFilling the tins with productImage: Cool, dry placeImage: Cool, dry placeSealingImage: Cool, dry placeImage: Cool, dry placeCool, dry placeImage: Cool, dry placeImage: Cool, dry placeSealingImage: Cool, dry placeImage: Cool, dry placeCool, dry placeImage: Cool, dry placeImage: Cool, dry placeSealingImage: Cool, dry placeImage: Cool, dry placeStorageImage: Cool, dry placeImage: Tmage: T		Cool, dry place	Cool, dry place	Washing	
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Riboflavin(E101) Cool, dry place Cool, dry place Weighting   Riboflavin(E101) Cool, dry place Fermentation   Inspection of the ingredients Inspection of the ingredients   Inspection of the ingredients Filling the tins with product   Inspection of the ingredients Filling the tins with brine   Inspection of the ingredient Filling the tins with brine   Inspection of the ingredient Sealing   Inspection of the ingredient Sealing   Inspection of the ingredient Storage   Inspection of the ingredient Storage   Inspection of the ingredient Storage   Inspection of the ingredient Storage   Inspection of the	Salt	Cool, dry place	Cool, dry place		
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Image: Section of the ingredients	Riboflavin(E101)	Cool, dry place	Cool, dry place	Weighting	
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Coding with Production code & Expiry dateImage: Coding with Production code				Filling the tins with	
Coding with Production code & Expiry dateImage: Coding with Production code				Sealing	
Image: Storage   QUALITY PROPERTIES   Color Dark green   Smell/ Taste Typical of Jalapeno Peppers in brine.				Coding with Production code &	
Image: Storage   QUALITY PROPERTIES   Color Dark green   Smell/ Taste Typical of Jalapeno Peppers in brine.					
QUALITY PROPERTIES Shipment   Color Dark green   Smell/Taste Typical of Jalapeno Peppers in brine.					
ColorDark greenSmell/ TasteTypical of Jalapeno Peppers in brine.					
ColorDark greenSmell/ TasteTypical of Jalapeno Peppers in brine.	<b>QUALITY PROPE</b>	RTIES			
Smell/ TasteTypical of Jalapeno Peppers in brine.			Dark green		
Appearance Sliced and coollage	Smell/ Taste		Typical of Jalapeno Peppers in brine.		
	Appearance		Sliced and seedless		
Size Diameter: 40 mm	Size			Diameter: 40 mm Thickness: 5 mm	
Total Defects <10%	Total Defects				



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## **PRODUCT SPECIFICATION**

PHYSICAL PROPERTIES			
Net Weight	3.0 kg		
Drained Weight	1.68kg		
NUTRITIONAL VALUES PER 100 g			
Energy	9/37 kj		
Protein(gr)	0.8		
Fat Total(gr)	0.0		
-Saturated(gr)	0.0		
Carbohydrates(gr)	0.0		
-Sugars(gr)	< 0.5		
Salt(gr)	4.25		
CHEMICAL PROPERTIES			
Acidity(converted into acetic acid)%	0.7 - 1.0		
NaCl %	3.5 - 4.5		
pH	3.3 – 3.6		
MICROBIOLOGICAL PROPERTIES			
Total Count	<500/gr		
Total Coliforms	<100/gr		
E.Coli	<100/gr		
Moulds	<100/gr		
Yeasts	<100/gr		
Salmonella monocytogenes	0/25gr		
Total Acid Galactic Bacteria	<100/gr		
Listeria spp	0/25gr		
LABEL DETAILS			
Name& Address of Manufacturer/ Weight of product/ Ingredients/ Production code/Expiry			
date/ Country of Origin.			
COUNTRY OF ORIGIN	TURKEY		
GMO STATUS(EC	FREE		
1829/2003,1830/2003)			
ALLERGEN STATUS(EC 2003/89)	FREE		
HANDLING AFTER OPENING	REFRIGERATE AFTER OPENING		