



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

PRODUCT SPECIFICATION

PRODUCT DESCRIPTION

Name	Sliced Green Jalapeno Peppers.
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PACK/STORAGE CONDITIONS/SHELF LIFE OF PRODUCT

Pack size	A10 Tin
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	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	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
			Filling the tins with product
			Weighting
			Filling the tins with brine
			Sealing
			Coding with Production code & Expiry date
			Labelling
			Storage
			Shipment

QUALITY PROPERTIES

Color	Dark green
Smell/ Taste	Typical of Jalapeno Peppers in brine.
Appearance	Sliced and seedless
Size	Diameter: 40 mm Thickness: 5 mm
Total Defects	<10%



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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 1829/2003,1830/2003)	FREE
ALLERGEN STATUS(EC 2003/89)	FREE
HANDLING AFTER OPENING	REFRIGERATE AFTER OPENING