Product: 3/8" Diced Green Chile - 40 lb BIB

Issue Date: May 24, 2013
Revision Date: May 30, 2021
Supercedes: August 4, 2020
Approval: DJ, SB, RM

01 Product Description:

Green Chiles (Capsicum annum) are field de-stemmed, washed, roasted, steam peeled, diced into 3/8" x 3/8" pieces and acidified. The chiles are heated to pasteurization temperature and then filled into five gallon bags which are sealed while the product is still hot. The product is then cooled as quickly as possible to provide a firm-textured commercially sterile finished product.

02 General Requirements:

- 0201 All U.S. deliveries shall conform in every respect to the applicable provisions of the U.S. Federal Food, Drug and Cosmetic Act as amended.
- 0202 The product shall be prepared in accordance with Federal Good Manufacturing Practices.
- 0203 Certificate of Analysis shall be furnished upon request.

03 Ingredient Statement

0301 Green Chile Peppers, Citric Acid.

04 Analytical Properties:

| | <u>Property</u> | <u>Criteria</u> | <u>Min</u> | <u>Target</u> | <u>Max</u> | <u>UOM</u> | Method | |
|------|-----------------|-----------------|------------|---------------|------------|------------|-----------|--|
| 0401 | pН | | 3.5 | 3.7 | 3.9 | | pH meter | |
| 0402 | Scoville | | | | 300 | SHU | HPLC | |
| 0403 | Acidity | reference | | 0.45 | | % | titration | |

05 Physical Properties

| | <u>Property</u> | <u>Target</u> | <u>Method</u> |
|------|---------------------------------|-------------------------------------------------------------|---------------|
| 0501 | Appearance | Typical bright to medium green. | Visual |
| 0502 | Flavor/Odor | Typical of acidified green chiles. No off flavors or odors. | Organoleptic |
| 0503 | Foreign Material | None: free from foreign material. | Visual |
| 0504 | Extraneous Vegetative Matter | Stems: Maximum 1 piece per container. | Visual |
| 0505 | Extraneous Vegetative Matter | Seeds: Maximum 1% by weight. | Scale |
| 0506 | Extraneous Vegetative Matter | Peel Pieces: Maximum 5 sq. in per lb. | Visual |
| 0507 | Quality Defect | Orange/Red Chile: Maximum 5% by weight. | Scale |

06 Microbiological Properties

| | <u>Property</u> | <u>Criteria</u> | <u>Max</u> | <u>UOM</u> | Method Reference |
|----------|-----------------|-----------------|------------|------------|------------------|
| 0601 | SPC | | 1,000 | cfu/g | |
| 0602 | Yeast/Mold | | 50 | cfu/g | |
| 0603 | Coliform | | <10 | cfu/g | |
| 0604 | E. coli | | <10 | cfu/g | |
| | | | | | |

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| 07 | Dietary | Certifica | ites: | | | | | | |
|--------------------------------------|---------|--------------------------------------------------------------------------------------------------------------------|---------------|----------------------------|------------------------------------|----------------------------|-------------------------------|-----------------------|---------------------|
| | | <u>Type</u> | <u>Statem</u> | ent 3rd Party Certified | Comments | | | | |
| | 0701 | Kosher | Yes | s Yes | The product is certi | fied Kosher if it is liste | ed on the LOC & the l | abel contains th | ne OU symbol. |
| | 0702 | Organic | No | No | | | | | |
| | 0703 | Halal | No | No | | | | | |
| 08 Packaging, Storage and Shelf Life | | | | | | | | | |
| | Size | 2 | <u>UOM</u> | Package Type | <u>Storage</u> <u>Condition</u> | | <u>Maximum</u> <u>Temp</u> | Shelf Life* Months | Shelf Life* Days |
| | 4 | 0 | lb | Bag in Box | Ambier | nt 33°F (1°C |) 90°F (32°C) | 24 | 730 |
| 09 | Notes | | | | | | | | |
| | | <u>Notes</u> | | | | | | | |
| | 0901 | Applies to | items 290 | 100, 290101. | | | | | |
| | 0902 | Specification updated May 30, 2021 to reflect Olam logo and contact address. No additional changes have been made. | | | | | | | |