Product: DeHydrobrine Green Jalapeño Puree – 40 lb BIB

Issue Date: November 29, 2011 Revision Date: May 30, 2021

Supercedes: February 17, 2017 Approval: DJ, SB, RM

## 01 Product Description:

Fresh Jalapeño Peppers are washed, diced and mixed with salt and acetic acid. After pickling is completed, the Jalapeños are pureed to a fine texture, filled into five gallon bags and sealed. This product receives no heat processing but due to high acid and high salt content it is stable in the condition in which it is packed. Refrigeration is not required.

## 02 General Requirements:

- O201 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 Material and workmanship shall be of good quality and the product shall be prepared in accordance with Federal Good Manufacturing Practices.
- 0203 CoA is available upon request.

# 03 Ingredient Statement

0301 Jalapeño Peppers, Salt, Acetic Acid, Water, Calcium Chloride.

#### 04 Analytical Properties:

	Property	<u>Criteria</u>	<u>Min</u>	<u>Target</u>	<u>Max</u>	<u>UOM</u>	Method	
0401	рН		2.8	3.2	3.6		pH meter	
0402	Salt		14	15	16	%	coulombmetric or conductivity	
0403	Acidity	reference		3.0		%	titration	
0404	Scoville		1500	2500	3500	SHU	HPLC	
0405	Consistency		4	8	11	cm/30 sec	Bostwick	

## 05 Physical Properties

	Property	<u>Target</u>	<u>Method</u>
0501	Appearance	Typical medium to dark green.	Visual
0502	Flavor/Odor	Typical of dehydrobrine jalapeño peppers. No off flavors or odors.	Organoleptic
0503	Foreign Material	None: free from foreign material.	Visual

## 06 Microbiological Properties

	Property	<u>Criteria</u>	<u>Max</u>	<u>UOM</u>	Method Reference
0601	SPC		10,000	cfu/g	
0602	Yeast/Mold		100	cfu/g	
0603	Coliform		100	cfu/g	
0604	E. coli		<10	cfu/g	

#### 07 Dietary Certificates:

	<u>Type</u>	Statement	3rd Party Certified	Comments
0701	Kosher	Yes	Yes	The finished product label must contain the OU symbol.



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07	02	Organic	No	No
07	03	Halal	No	No

# 08 Packaging, Storage and Shelf Life

<u>Size</u>	<u>UOM</u>	Package Type	Storage Conditions	Minimum Temp	Maximum Temp	Shelf Life* Months	Shelf Life* Days
40	lb	Bag in Box	Ambient	33°F (1°C)	90°F (32°C)	36	1095

#### 09 Notes

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	0901	Applies to items 290106, 290129.
-	0902	Specification updated May 30, 2021 to reflect Olam logo and contact address. No additional changes have been made.
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Olam Chile Peppers LLC 205 E. River Park Circle □ Suite 310 □ Fresno, CA 93720 □ Phone: 1-877-492-4420 □ Fax: 1-559-446-6211