Issue Date: June 15, 2011
Revision Date: May 30, 2021
Supercedes: January 10, 2017
Approval: DJ, SB, RM

Product: DeHydrobrine 1/8" Diced Green Jalapeño – 450 lb Drum

01 Product Description:

Fresh de-stemmed Jalapeño peppers are washed, diced into 1/4" x 1/8" pieces and pickled. After pickling is completed, the jalapeños are filled into fifty-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:

- 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 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, Vinegar, Salt.

04 Analytical Properties:

		<u>Property</u>	<u>Criteria</u>	<u>Min</u>	<u>Target</u>	<u>Max</u>	<u>UOM</u>	Method
0	401	рН		2.8	3.2	3.6		pH meter
0	402	Salt		13	14	15	%	coulombmetric or conductivity
0-	403	Scoville		3000	3750	4500	SHU	HPLC
0-	404	Acidity	reference		3.0		%	titration
0	405	Drained Weight	reference	64			%	scale

05 Physical Properties

	Property	<u>Target</u>	Method
0501	Appearance	Typical medium to olive green.	Visual
0502	Flavor/Odor	Typical of dehydrobrine jalapeño. No off flavors or odors.	Organoleptic
0503	Foreign Material	None: free from foreign material.	Visual
0504	Seeds	Maximum 1% by weight.	Scale
0505	Orange/Red Peppers	Maximum 4% by weight.	Scale
0506	Free Stems	Maximum 0.5% by weight.	Scale

06 Microbiological Properties

	<u>Property</u>	<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	

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		Certifica Type	Stateme	ent 3rd Party Certified	<u>Comments</u>				
	0701	Kosher	Yes	Yes Ti	ne finished product lab	el must contain the	OU symbol.		
	0702	Organic	No	No					
	0703	Halal	No	No					
80	Packag Size		age and S UOM	Shelf Life Package Type	Storage Conditions	<u>Minimum</u> <u>Temp</u>	<u>Maximum</u> <u>Temp</u>	Shelf Life* Months	Shelf Life* Days
	4	50	lb	Bag in Drum	Ambient	33°F (1°C)	90°F (32°C)	36	1095
09	4: Notes	50	lb 	Bag in Drum	Ambient	33°F (1°C)	90°F (32°C)	36	1095
09		Notes	lb 	Bag in Drum	Ambient	33°F (1°C)	90°F (32°C)	36	1095
09		<u>Notes</u>		Bag in Drum 004, 290054.	Ambient	33°F (1°C)	90°F (32°C)	36	1095