

Finished Product Data Sheet Document DJP080

Rev. Date December 16, 2022

Superseedes N/A
Approval TS, SB, AG

Product

Red Jalapeño Puree

01 Product Description:

Fresh Jalapeño Peppers are washed, diced and mixed with water and citric acid. After mixing is completed, the jalapeños are pureed to a fine texture, heated to pasteurization temperatures, filled into bags and sealed. The bags are held for the specified amount of time to achieve a commercially sterile product

02 General Requirements:

- 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.
- 202 Material and workmanship shall be of good quality and the product shall be prepared in accordance with Federal Good Manufacturing Practices

03 Ingredient Statement

Jalapeño Peppers, Water, Citric Acid.

04 Analytical Properties:

	Property	Criteria	Min.	Target	Max.	UOM	Method
401	pН		3.50	3.60	3.90		pH meter
402	Scoville		1000		3500	SHU	HPLC
403	Acidity	reference		0.65		%	Titration
404	Consistency		4.00	8.00	11.00	cm/30 sec	Bostwick

05 Physical Properties

	Property	Target	Method
501	Appearance	Typical red to orange tones	Visual
502	Flavour/Odor	Typical of jalapeño peppers. No off flavors or odors.	Organoleptic
503	Foreign Matter	None: free from foreign material	Visual

06 Microbiological Properties (Reference Only)

	Property	Max	UOM	Method Reference
601	SPC	1,000	cfu/g	AOAC 990.12
602	Yeast/Mold	50	cfu/g	AOAC 997.02
603	Coliform	<10	cfu/g	AOAC 991.14
604	E.coli	<10	cfu/g	AOAC 991.14



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07 Dietary Certificates:

	Type	Statement	3rd Party Certified	Comments
701	Kosher	Yes	Yes	A kosher agreement must be in place and the product label must contain the OU symbols
702	Organic	No	No	
703	Halal	No	No	

08 Packaging, Storage and Shelf Life

Size	UOM	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)	24	730
440	lb	Bag in Drum	Ambient	33°F (1°C)	90°F (32°C)	24	730

09 Notes

Notes

901 Applies to ofi 100000071710 and 100000071711