

S P E C I F I C A T I O N S



Jalapeño Granules

Item # 6001

Product Description	Fresh Jalapeño is selected, washed, and trimmed and granulated. The granulated Jalapeño is dehydrated and cleaned.
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ORGANOLEPTIC INFORMATION

Color	Uniform olive green pieces; minimal brown
Flavor	Fresh, Typical of Jalapeño
Odor	Typical of Jalapeño
Texture	Typical of Jalapeño

PHYSICAL DATA

Max Moisture	5%
Sulfites	None
Sizing	USS # -8 / +40

MICROBIOLOGICAL PROPERTIES

Plate Count	<500,000	CFU/g	AOAC 990.12
Coliform	<500	MPN/g	FDA BAM Chap 4
Yeast and Mold	<1,000	CFU/g	AOAC 997.02
E-Coli	<3.0	MPN/g	FDA BAM Chap 4
Salmonella	Negative	Per 375g	AOAC RI #010803
S. Aureus	<10	CFU/g	AOAC 2003.07

ADDITIONAL INFORMATION

Packaging	Product is packaged in corrugated cardboard boxes with poly liners.
Kosher	Yes; Certified by Circle U
Shelf Life	Product is stored in a cool, dark, and dry facility. Ambient storage temperatures between 50-72 degrees. Shelf life is up to 24 months under these conditions.
Natural/Ingredient Statement	The only ingredient is Jalapeño. There are no natural or artificial colors, flavors, preservatives or other ingredients.
Herbicide/Pesticide	Produced in accordance with U.S. FDA limits for residues.
Country of Origin	China, Chile
Allergen Statement	The product does not contain nor is it produced or stored in a facility containing any of the following: Wheat, egg, milk, peanuts, soybean, fish, crustacean shellfish, tree nuts, and sesame seeds.



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