



# Item # 6002

Fresh Jalapeño is selected, washed, and trimmed and granulated. The granulated Jalapeño is dehydrated and cleaned.

## **ORGANOLEPTIC INFORMATION**

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

#### PHYSICAL DATA

Product

Description

Max Moisture	5%
Sulfites	None
Sizing	USS #60 Mesh Powder

## **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.		



