



## SPECIFICATION SHEET

### GENERAL

#### Product

#### RED ROCOTO PEPPER

#### PRODUCT IMAGE



#### DESCRIPTION

Natural product made from Red Rocoto Pepper (*Capsicum pubescens*) healthy, clean, and fresh, which have selected, washed, and sufficiently scalded achieve color stability and taste during normal marketing cycles. Frozen static tunnel system forced air, achieving stable temperature of  $-18^{\circ}\text{C}$  in the thermal center of the product. Packed and stored in a freezer at  $-25^{\circ}\text{C}$ .

#### INGREDIENTS

RED ROCOTO PEPPER

#### PHYSICAL ORGANOLEPTIC CHARACTERISTICS

**Colour** Characteristic green and Red.  
**Odour** Characteristic free of strange odors  
**Taste** Spicy, characteristic free of strange flavor  
**Texture** Firm and intact skin

#### MICROBIOLOGICAL CHARACTERISTICS

According to the microbiological criteria of sanitary quality and safety for foods and beverages of human consumption of Codex Alimentarius.

|                                |               |
|--------------------------------|---------------|
| Aerobic mesophilic             | <10,000 ufc/g |
| E. coli                        | <10 ufc/g     |
| Salmonella / 25 g.             | Absent        |
| Listeria monocytogenes / 25 g. | Absent        |

#### CONSUMPTION AND CONSUMERS

In gastronomy like spicy condiment. It can be consumed by the general public.

#### PACKAGING AND PRESENTATION

Primary Package: In polyethylene bags.  
Secondary packaging: corrugated cardboard boxes. Presentation according to customer requirements

#### LIFE TIME

24 months in freezing conditions ( $-18^{\circ}\text{C}$ ).

#### STORAGE AND HANDLING

Keep under standard conditions of freezing, continuous monitoring of temperature, refrigerated transport means (Termoking) and commercial exhibitors. Maintaining the cold chain until consumption or until the expiration date.

#### ALERGENS

This product does not contain allergens.



Produced by: PESCANDINA SAC  
FDA # 13938552882  
Imported by: MARINE FOODS INC. FL 33071  
marinefoods28@gmail.com

Product of Perú



# SPECIFICATION SHEET

## GENERAL

### Product RED ROCOTO PEPPER DEVEINED

#### PRODUCT IMAGE



#### DESCRIPTION

Natural product made from Red Rocoto Pepper (*Capsicum pubescens*) healthy, clean, and fresh, which have selected, washed, Rocoto is cut in halves, and sufficiently scalded achieve color stability and taste during normal marketing cycles. Frozen static tunnel system forced air, achieving stable temperature of  $-18^{\circ}\text{C}$  in the thermal center of the product. Packed and stored in a freezer at  $-25^{\circ}\text{C}$ .

#### INGREDIENTS

RED ROCOTO PEPPER

#### PHYSICAL ORGANOLEPTIC CHARACTERISTICS

**Colour** Characteristic green and Red.  
**Odour** Characteristic free of strange odors  
**Taste** Spicy, characteristic free of strange flavor  
**Form** Empty concave, without seed, without veins.  
**Texture** Firm and intact skin

#### MICROBIOLOGICAL CHARACTERISTICS

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|                                |               |
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