



Product

YELLOW HOT PEPPER

PRODUCT IMAGE



DESCRIPTION

Natural product made from Yellow Hot Pepper (*Capsicum baccatum*) 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

YELLOW HOT PEPPER

PHYSICAL ORGANOLEPTIC CHARACTERISTICS

<b>Colour</b>	Characteristic Yellow Orange
<b>Odour</b>	Characteristic free of strange odors
<b>Taste</b>	Spicy, characteristic free of strange flavor
<b>Texture</b>	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  
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Product of Perú



## SPECIFICATION SHEET

### GENERAL

#### Product

#### CHILLI DEVEINED

#### PRODUCT IMAGE



#### DESCRIPTION

Natural product made from Yellow Hot Pepper (*Capsicum baccatum*) healthy and fresh Red Hot Peppers, washed, selected, Chili is cut in halves, ginned, scalding, chilled, frozen, packaged and stored. Frozen static tunnel system forced air, achieving a 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

Yellow Hot Pepper

#### PHYSICAL ORGANOLEPTIC CHARACTERISTICS

Color	Characteristic yellow orange
Odour	Characteristic, free of strange odors
Taste	Spicy, characteristic, free of strange flavors
Form	Empty concave, without seed, without veins
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 4.0 micron thick, colored glass. 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.



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