



## **GENERAL**

Product	LIMO PEPPER
PACKING & PRESENTATION	Primary Package: Polyethylene bags
	Master Package: Corrugated cardboard boxes
	Presentations: 1Lb per bags / Master box 20 lbs
DESCRIPTION	Natural product made from Limo Hot Pepper (Capsicum chinense) healthy and fresh, washed, selected, scalding, chilled, frozen, packaged and stored. Frozen static tunnel system forced air achieving a stable temperature of -18°C in the thermal center of the product. Packed and stored in freezer at -25°C.
INGREDIENTS	Limo Pepper
PHYSICAL ORGANOLEPTIC CHARACTERISTICS	Color The color is variable, red, yellow, purple and green. Odour Characteristic, free of strange odors. Taste Spicy, characteristic, free of strange flavors. Size Variable from 4 to 9 cm. Shape Conical, bell, elongated or oval. Texture Firm and intact skin.
	According to the microbiological criteria of sanitary quality and safety for foods and beverage of human consumption of Codex Alimentarius.
MICROBIOLOGICAL CHARACTERISTICS	Aerobic mesophilic <10,000 ufc/g E. coli <10 ufc/g Salmonella / 25 g, Absent Listeria monocytogenes / 25 g. Absent
CONSUMPTION AND CONSUMERS	Spice valued and consumed in whole or ground, as a condiment is widely used in gastronomy for the preparation of ceviche, sauces and salads.
SCIENTIFIC NAME	Capsicum Chinense
LIFE TIME	24 months in freezing conditions (-18 $^{\circ}$ 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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