



GENERAL

Product	RED ROCOTO PEPPER DEVEINED
PACKING & PRESENTATION	Primary Package: Polyethylene bags
	Master Package: Corrugated cardboard boxes
	Presentations: 2Lb per bags / Master box 20 lbs
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 °C in the thermal center of the product. Packed and stored in a freezer at -25 °C.
INGREDIENTS	RED ROCOTO PEPPER
PHYSICAL ORGANOLEPTIC CHARACTERISTICS	ColorCharacteristic green and Red.OdorCharacteristic free of strange odorsTasteSpicy, characteristic free of strange flavorFormEmpty concave, without seed, without veins.TextureFirm 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.
SCIENTIFIC NAME	Capsicum Pubescens
LIFE TIME	24 months in freezing conditions (-18 ° C).
STORAGE AND HANDLING	Keep under standard conditions of freezing, continuous monitoring of temperature, refrigera- ted 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



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