



GENERAL

Product	YELLOW CHILI DEVEINED	
	Primary Package: Polyethylene bags	
PACKING & PRESENTATION	Master Package: Corrugated cardboard boxes	
	Presentations: 2Lb per bags / Master box 20 lbs	
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 °C in the thermal center of the product. Packed and stored in a freezer at -25 °C.	
INGREDIENTS	Yellow Hot Pepper	
PHYSICAL	Color Characteristic yellow orange	
ORGANOLEPTIC	Odour Characteristic, free of strange odors Taste Spicy, characteristic, free of strange flavors	
CHARACTERISTICS	Form Empty concave, without seed, without veins	
CHARACTERISTICS	Texture Firm and intact sk	
	According to the microbiological criteria of sanitary quality and safety for foods and beverages of human consumption of Codex Alimentarius.	
MICROBIOLOGICAL	A arabia masambilia	-10 000 ufo/a
CHARACTERISTICS	Aerobic mesophilic E. coli	<10,000 ufc/g <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 Baccatum	
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.	







GENERAL

Product

YELLOW CHILI DEVEINED







