



Product

YELLOW HOT 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 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°C in the thermal center of the product. Packed and stored in a freezer at -25°C .

INGREDIENTS

YELLOW HOT PEPPER

PHYSICAL ORGANOLEPTIC CHARACTERISTICS

Color	Characteristic Yellow Orange
Odor	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.

SCIENTIFIC NAME

Capsicum Baccatum

LIFE TIME

24 months in freezing conditions (-18°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.

ALLERGENS

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

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