Technical Specification Data Sheet

Product Name:	IQF Roasted Green **Chilli Jalapeno** Diced	Size	Weight
Taxonomic Name:	*Capsicum annuum jalapeno*	6mm (1/4'')	10kg
Country of Origin:	Peru		

Product Description:
An IQF preparation cut ROSTED GREEN JALAPENO CHILLIES with all of the organoleptic attributes associated with fresh cut GREEN JALAPENO CHILLIES. Packed to minimum weight. Declaration: GREEN Jalapeno Chillies 100%. Scoville units: Between 500 to 4000 SHU.

Product Properties:

Flavour	Typical of Roasted Green Jalapeno Chilli
Colour	Typical of green jalapeno chilli
Product size	6mm (4.-8mm)
Under/Oversize	4 - 8 MM Min 85% , < 4, > 8 MM Max 15%
Vegetable Foreign Material	1% Max
Foreign Material	Absent
Biological Damage	Absent
Seeds	1% Max
Clump ≥ 3 Units	Max 5%
VARIATION OF COLOR	Max 3%

Storage & Shelf life:
Store at –18°C. or below, ideal storage should be at –20°C. Avoid storage with strongly flavoured materials, or with materials that absorb flavours readily. Shelf Life at these temperatures is 24 months. Minimum 6 months on delivery. Once opened, the remaining material should be returned to cold storage of –18°C (or below) as soon as possible in order to retain product quality.

Packaging:
Inner:
Blue tint food grade bag, Folded
Outer:
Brown food grade box, Label printed with supplier information. Self adhesive blue tape closure.

Product Coding & Labelling:
The product is coded in the following format:

product name
net weight
best before date
storage t° -18°C
batch code (lotnr.)
Produced in

Microbiological Standards

Parameter	Target
Coliforms @37ºC.	$<10^4$
TVC	$<10^6$
E. coli	<10
Yeasts & Moulds	$<10^3$
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g

Dietary Information

	per/100g
Energy (kJ)	83
Energy (kcal)	20
Protein	2.9g
Carbohydrates	0.7g
of which Sugars	0.7g
Starch	Trace
Fat	0.6g
Dietary fibre	No data
Moisture	85.7g
Sodium	7.0mg
Acid insoluble ash	0.5%

All nutritional data is taken from "Composition of Foods" (IVth Edition), or "Vegetables, Herbs and Spices" (Vth Supplement), by Mc Cance & Widdowson.

Free From

	Free From:		Free From:
Meat/Meat derivatives	**Yes**	HVP/TVP	**Yes**
Fish/Fish derivatives	**Yes**	Monosodium glutamate	**Yes**
Milk/Dairy products	**Yes**	Added sugars	**Yes**
Crustaceans	**Yes**	Celery	**Yes**
Mustard	**Yes**	Sulphur dioxide	**Yes**
Lactose	**Yes**	Added salt	**Yes**
Soya	**Yes**	Artificial sweeteners	**Yes**
Soya derivatives	**Yes**	Starch/modified starch	**Yes**
Maize	**Yes**	Cold Pressed oils	**Yes**
Maize derivatives	**Yes**	Nuts	**Yes**
Wheat	**Yes**	Nut oils/derivatives	**Yes**
Wheat derivatives	**Yes**	Sesame seeds	**Yes**
Rye	**Yes**	Sesame seed oils/ derivatives	**Yes**
Rye derivatives	**Yes**	Seeds	**No**
Gluten	**Yes**	GM materials	**Yes**
Oats/oat derivatives	**Yes**	Egg/egg derivatives	**Yes**
Barley derivatives	**Yes**	Colours (natural)	**Yes**
Malt/malt products	**Yes**	Colours (artificial)	**Yes**
Preservatives	**Yes**	Flavours (any)	**Yes**
BHA/BHT	**Yes**	IRRADIATION	**Yes**

Suitable For

Coeliacs	Yes	Kosher	Yes(Suitable Not Certificated)
Lactose intolerant	Yes	Halal	Yes (Suitable Not Certificated)
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

Frucom Limited Genetically Modified Foods Policy

Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.
In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited

The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.

Frucom Limited Nut Handling Policy

Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine.

As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment or personnel.

Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited or further investigation.

Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives.

The following list outlines those species covered by this policy:

Almonds	Acorns	Almondettes (Buchanania seeds)	Betel nuts
Brazil nuts	Bread nut/Bread fruit	Beech nut	Butter nut
Cashew nuts	Chestnut	Cob nut	Chinquapins
Chilean wild nuts	Cola nuts	(Bushy chestnut)	Filberts
Ground nuts/Peanuts	Ginko nuts	Heart nuts	Hazel nut
Hickory nut	Jojoba nut	Jack nut	Lichi nut
Monkey nut	Macadamia	Oyster nut	Pecan nut
Pili nut	Paradise nut	Pine nut	Pistachio
Quadong nut	Shea nut	Squari nut	Sesame seeds
Tallow nut	Tropical almond	Tahiti chestnut	Tiger nut
Walnut			

The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.

Product Quality Parameter

These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full.

The products supplied by Frucom Limited shall conform to all current EC/UK legislation.

All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL

All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.

Signed K. Wanis ……..	Signed ……
On behalf of Frucom Ltd.	On behalf of Customer
Position: Technical Manager	Position…….
Date: 26/07/2021	Date:……..

Amendment Information

Date Of Amendment	Reason For Amendment	Previous Issue Date