

## Technical Specification Data Sheet



Product Name:	<b>Ambient Red Jalapeno Mash</b>	Size	Weight
Taxonomic Name:	<i>Capsicum Annuum</i>	Mash	20kg (2x10kg)
Country of Origin:	Ecuador		

### Product Description:

A preparation of mashed Red JALAPENO CHILLI with all of the organoleptic attributes associated with fresh mashed Jalapeno pepper. Packed to minimum weight. Scoville Units: 3000-10000SHU

### Declaration:

Fresh Jalapeno pepper red ground into mash with seeds, containing salt and acetic acid.



### Physical and Chemical characteristics:

Analysis	Range	Method Used
Salt	10-14%	Salinometer
pH	<4	NTE INEN 381:85
Acidity	Max 3%	NTE INEN 389:86
Consistency (Bostwick) (cm/30s)	6±2cm/30s	NTE INEN 1899:98

### Microbiological Standards:

Analysis	Target	Method Used
TVC	<10 <sup>5</sup>	AOAC 990.12
Moulds and Yeasts	<10 <sup>3</sup>	AOAC 997.02
Coliforms	<10 <sup>2</sup>	AOAC 991.14
E.coli	Absence	AOAC 991.14
Listeria monocytogenes	Absence	AOAC 997.303
Salmonella	Absent in 25g	AOAC 2013.14

### Shelf Life & Storage Recommendations:

Store in a well ventilated and dry area, away from direct heat and sunlight, at temperatures below 25°C (77°F). 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 maintained as chilled. If stored for long periods of time, the product may develop a whitish substance on the top; it is caused by the presence of air. Carefully remove the affected part and use the remaining substance normally.

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**Handling Recommendations:** Use gloves, face mask (N95) and protective clothing imperative when handling this product. If product is not used in full, re-seal tightly to prevent the presence of the veil. We recommend putting a thin layer of salt on the top of the bag to avoid the presence of insect larvae.

**Safety Recommendations:**

- Inhaling around open container may cause respiratory track irritation. Handle with extreme caution, in a well-ventilated area with the recommended protection.
- If it comes in direct contact with eyes, it may cause irritation, tearing and a burning sensation. Wash the affected part with abundant running water and wash down with normal saline solution eye drops afterwards.
- If it comes in direct contact with skin, it may cause irritation, redness, and a burning sensation. Wash the affected area with rubbing alcohol or dairy products, such as milk or yogurt to help ease the pain.

NOTE: This product does not cause any adverse effect but due to its spicy characteristic may cause the above symptoms.

**Recommended Uses:** Solids and liquids will separate, so please homogenize/mix the product very well before using, For use in the food industry.

**Packaging:**

**Inner:** 2 x 10kg Doypacks or 1 x 20kg Bucket

**Outer:** Cardboard box, printed with supplier information (for Doypacks only)

**Product Coding & Labelling:**

The product is coded in the following format:

- product name
- net weight
- best before date
- batch code (lot nr.)
- Produced in

**Nutrition Information**

	per/100g
Energy (kJ)	170kJ
Energy (kcal)	40.9cal
Protein	1.6g
Carbohydrates	3.0g
of which Sugars	0.5g
Fat	1.3g
Monounsaturated fatty acids	0.21g
Polyunsaturated fatty acids	0.69g
Saturated fatty acids	0.34g
Trans Fatty Acids	<0.1g
Dietary fibre AOAC	5.4g
Moisture	76.6%
Salt	10.08g

**Suitable For**

<b>Coeliacs</b>	Yes	Kosher	Yes
Lactose intolerant	Yes	Halal	Yes
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

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### **Free From**

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

### **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.

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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  
On behalf of Frucom Ltd.

Signed .....  
On behalf of Customer

Position: Technical Manager  
Date: 16/09/2022

Position.....  
Date:.....

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