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Item #137521 Brined Red & Green Diced Jalapenos with Habanero in 55 gallon fiber barrels

Appearance: Dark green to olive color, mixed with dark to bright red diced jalapeno peppers, moist, with a scattering of creamy to white seeds.

Flavor and Aroma: Strong, hot biting flavor with typical jalapeno odor. Scoville Heat Units 2500 minimum.

Ingredients: Jalapenos, water, salt, vinegar*, Habanero peppers, calcium chloride, potassium sorbate, and trace of sodium bisulfite to preserve color.

Pepper Ratio: 70% Green Jalapeno (+/-2%) : 18% Red Jalapeno (+/-2%) : 10% Orange Habanero (+/-2%)

Chemical:

pH: 3.3 or less
Salt: 6-8%

Microbiological:

Coliform: <3
Listeria Monocytogenes: Negative
Salmonella – BAM/EIA: Negative
Mold: < 100 Units per Gram
Yeast: < 100 Units per Gram
Aerobic Plat Count: < 10,000 Units per Gram

Physical Properties:

Cut Size: 1/8" x 1/8" x 1/8"
Container: 55 gallon fiber drum

Storage Shipping and Packaging:

Drained Weight per barrel: 350 lbs.
Gross weight per barrel: 445 lbs

Shelf Life: 12 months

Code Dating: 8 digits representing day, month, year, and batch. i.e. 08090201 represents Sept. 8, 2002, batch 1. Code date is placed on either label or body of the pail.

Cautionary Warning: Causes irritation. Avoid contact with eyes, skin, and clothing. Wash thoroughly after handling. Avoid vapors. Product does not require a MSDS sheet.

*Acetic acid may have been used as a processing aid, but all finished brines are vinegar unless otherwise specified. Vinegar may be declared as acetic acid on labels.