


<div style="text-align: center;">  Food Products, INC Ph: 800-236-3326 Fx: 920-499-8023 </div>	<p style="text-align: center;">Specification and Technical Data Sheet for</p> <p>Product Code: <u>12882110</u></p> <p style="text-align: center;">Page <u>1</u> of <u>4</u></p>	<p>Date Sent: <u>9/25/2020</u></p> <p>Revision Number: <u>1</u></p> <p>Revision Date: <u>9/25/2020</u></p> <p>Supersedes previous version</p>
--	---	---

Product Description: Diced Brined Red & Green Jalapeno Peppers in Bulk Box

Ingredient List: GREEN AND RED JALAPENO PEPPERS, VINEGAR, WATER, SALT, CALCIUM CHLORIDE, CAPSICUM.

Physical Properties:

Appearance	Dark green to olive green jalapeno peppers, mixed with dark to bright red jalapeno peppers, moist, with a scattering of creamy to white seeds. Firm texture.
Flavor and Aroma	Acidic jalapeno flavor and odor
Cut Size	1/8" x 1/8" x 1/8"
Ratio Range (If Applicable)	Product to brine 71/29 % green/red 75/25 +/- 5 %

Chemical Analysis:

pH Range	3.3 or less
Salt Range	6-8%
Scoville Range (if applicable)	1000 - 5000

Storage, Shipping, and Packaging:

Container	Bulk Box
Gross Weight	1970 Lbs.
Drained Weight (if applicable)	1400 Lbs
Storage Condition	Ambient
Containers per pallet	1
Shelf Life	12 months

Microbiological Test Limits:

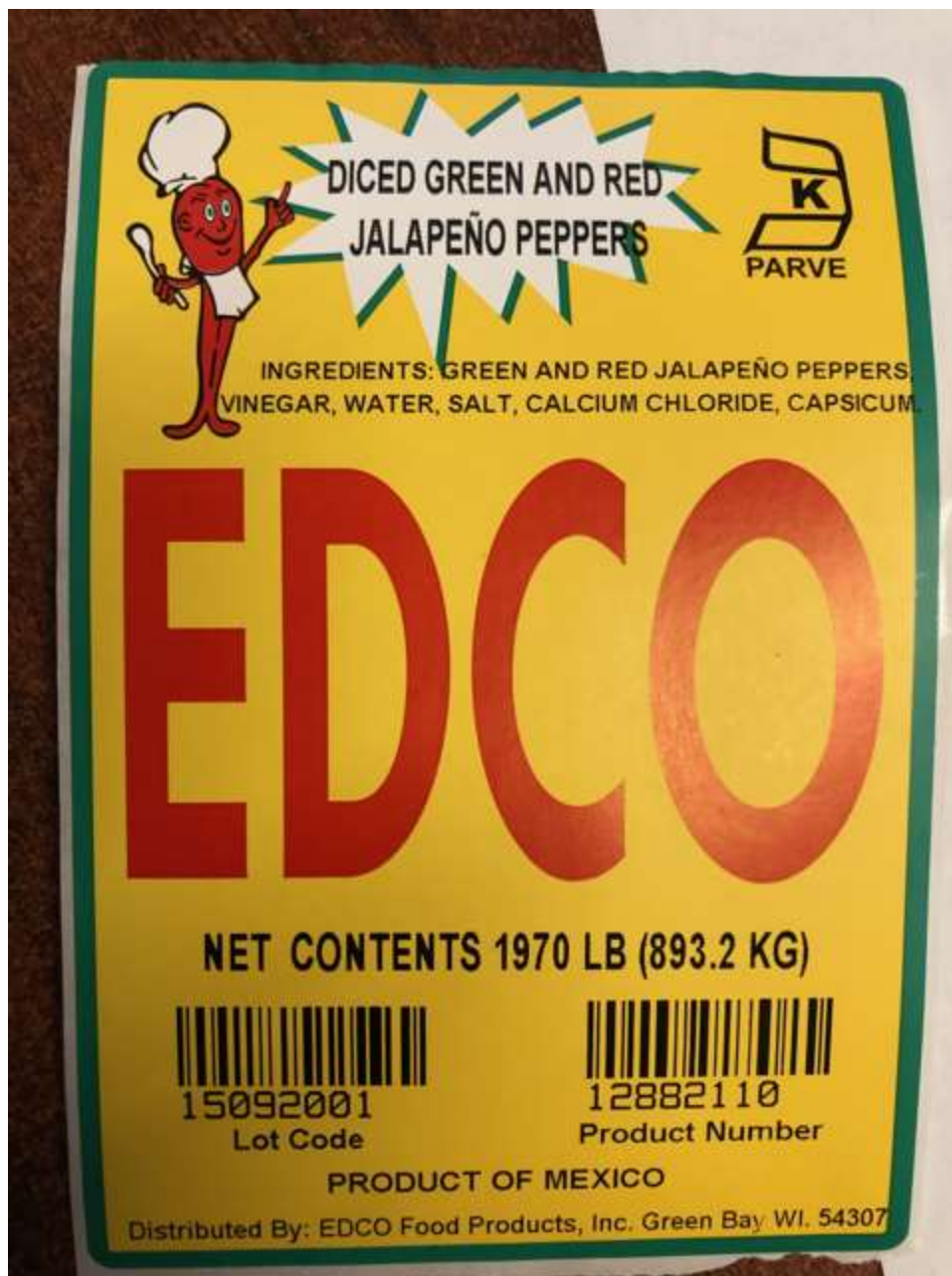
Yeast	<100 units/gram
Mold	<100 units/gram
APC	<10,000 units/gram
Coliforms	<10
E. Coli	<10
Genus Listeria	Negative
Salmonella	Negative

Other Notes (if applicable):

Sodium Bisulfite used as a processing aid for cure of peppers prior to dicing

<div data-bbox="300 153 474 218" data-label="Image"></div> <p>Food Products, INC Ph: 800-236-3326 Fx: 920-499-8023</p>	<p>Specification and Technical Data Sheet for</p> <p>Product Code: <u>12882110</u></p> <p>Page <u>2</u> of <u>4</u></p>	<p>Date Sent: <u>9/25/2020</u></p> <p>Revision Number: <u>1</u></p> <p>Revision Date: <u>9/25/2020</u></p> <p>Supersedes previous version</p>
--	---	---

Label Example:



Labeling Suggestions (if applicable):

<div data-bbox="300 115 474 178" data-label="Image"></div> <p>Food Products, INC Ph: 800-236-3326 Fx: 920-499-8023</p>	<p>Specification and Technical Data Sheet for</p> <p>Product Code: <u>12882110</u></p> <p>Page <u>3</u> of <u>4</u></p>	<p>Date Sent: <u>9/25/2020</u></p> <p>Revision Number: <u>1</u></p> <p>Revision Date: <u>9/25/2020</u></p> <p>Supersedes previous version</p>
--	---	---

Other Information:

- Lot Code explanation:** Two digits for the day, two digits for the month, two digits for the year, two digits for the batch. Example: a lot code of 09031801 means the production/manufacture date of the product was the 9th of March of 2018, batch 1.
- SDS/MSDS/Safe Handling statement:** While this product does not require an SDS/MSDS, this product can cause irritation to skin and sensitive areas. Avoid contact with eyes, skin, and clothing. Wash thoroughly after handling. Avoid vapors.
- Industrial Ingredient statement:** Before opening, massage product through the liner as product may have become separated in storage and shipping.
- Kosher/Halal Statement:** Product is Kosher Certified (certificate available upon request). Product is not Halal Certified, if necessary please ask to see our Halal compatibility letter.
- GMO Statement:** To the best of our knowledge, EDCO does not use ingredients that were produced using modern biotechnology in our process. As such, the product can be considered GMO free. Product is not certified GMO free.
- Country of Origin:** Product of Mexico
- Micro and Pathogen testing Statement:** Microbiological testing for Yeast, Mold, APC, and Coliforms are conducted on a per lot basis. Pathogen testing (E. coli, Genus Listeria, and Salmonella) is conducted on product periodically throughout the year. Frequency of testing is considered sufficient to ensure uniformity of process and product. Fees may apply if Customer would like testing for pathogens on a specific lot.
- Drained Weight:** if necessary, please contact EDCO for a method to test drained weight.
- Nutritional Statement:** Nutritional labeling is not required on bulk ingredients that are meant for further processing, labeling, or repackaging at a different site other than where originally processed ([21 CFR 101.9\(i\)\(9\)](#)). EDCO may have nutritional information available for certain products, please contact EDCO for further information.
- Processing aid/additive Statement:** the following additives may have been used as processing aids: sodium benzoate (E211), potassium sorbate (E202), acetic acid (E260), and sodium bisulfite (E222). These additives are either removed by the end of the process or present in incidental amounts by the final process. Please contact EDCO regarding processing aids used in a specific product.

<div data-bbox="300 115 474 178" data-label="Image"></div> <p>Food Products, INC Ph: 800-236-3326 Fx: 920-499-8023</p>	<p>Specification and Technical Data Sheet for</p> <p>Product Code: <u>12882110</u></p> <p>Page <u>4</u> of <u>4</u></p>	<p>Date Sent: <u>9/25/2020</u></p> <p>Revision Number: <u>1</u></p> <p>Revision Date: <u>9/25/2020</u></p> <p>Supersedes previous version</p>
--	---	---

11. **Vinegar and Acetic Acid Statement:** Acetic acid cannot be declared as vinegar on labels, but vinegar may be declared as acetic acid/diluted acetic acid/acetic acid and water on labels. Consult with your labeling specialists on the best way to label your product.
12. **Allergen and Gluten Statement:** The products produced by EDCO Food Products, Inc. **do not** contain any of the following allergens or any product derived from any of the following allergens:
 - Soy
 - Wheat/casein
 - Gluten
 - Whey
 - Tree Nuts
 - Peanuts
 - Eggs
 - Milk
 - Fish
 - Crustaceans
 - Mustard Seeds
 - Sesame Seeds
13. **Ionization and Irradiation Statement:** Products and ingredients currently made and used by EDCO Food Products, Inc have not been ionized or irradiated in any way.
14. **Sewage Statement:** No sewage is used in EDCO Food Product, Inc.'s pepper manufacturing process or contained in any finished product.
15. **Fit for Human Consumption Statement:** Products manufactured by EDCO Food Products Inc. can be considered "Safe to Eat" and fit for human consumption. Further processing is recommended for bulk ingredient and industrial items.
16. **3rd party audit statement:** EDCO Food Products Inc.'s manufacturing facility is audited on a yearly basis by a 3rd party using a GFSI accepted scheme. Results and certificate available upon request.
17. **Confidentiality Statement:** This document, together with any attachments, is for use by the intended recipient and contains information that may be privileged, confidential or copyrighted under applicable law. If you are not the intended party, you are hereby formally notified that any use, copying or distribution, in whole or in part, is strictly prohibited.