

PRODUCT SPECIFICATION FIRE ROASTED

1. General characteristic:

Client:	US27
Product:	Red bell pepper
Format:	A – 10
Characteristic of the container:	No stackable white varnish
Dimension of the container:	603 x 700
Characteristic of the lid:	153 mm No Easy Open BPA Ni

2. Characteristic of the product:

Quality:	Whole
Quality code:	PM1W
Number of Units:	No restriction in the number of units
Ingredients:	Roasted red pepper, water, salt, sugar, citric acid and calcium chloride.
Gross weight:	3155 g
Net weight:	2900 g
Target drained weight:	1800 g

3. Code:

Location:	On the Lid
FX ONN LYZZZ Where: F = Manufacture code – T → Trujillo. X = Quality code. ONN = Processing room. L = Production lot. Y = Production year ZZZ = Julian code according D.T.S.A.C	

*Codification could change as per client requirement

4. Physic chemical and organoleptic:

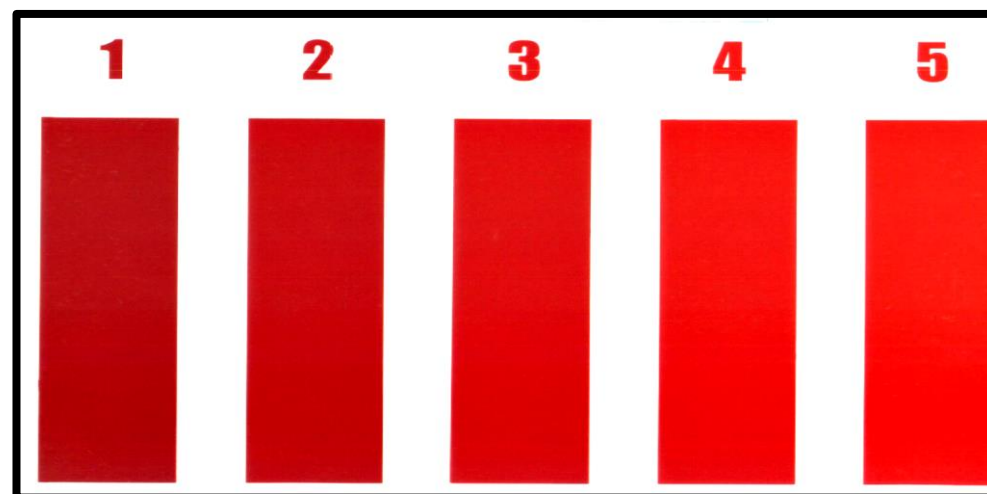
	Target	Tolerance
% of salt:	0.7	0.55 – 0.85
pH:	4.20	4.10 – 4.30
°Brix:	6.0	4.0° – 7.0°
Vacuum:	Min. 2”Hg	-
Seeds:	Max. 8 seeds per unit	
Texture:	Tender	
Cleaning:	Absence of foreign material	
Color:	From 1 to 5 – See pantone	
Odor:	Characteristics	
Flavor:	Characteristics	

5. Shelf life and storage conditions:

5.1. The shelf life of the product is 4 years from the production date.

6. Quality Characteristics:

- 6.1. The head space will not be more than 10% of the height of container.
- 6.2. It is allowed 10% of texture defects.
- 6.3. It is tolerated maximum 3 pieces to complete the drained weight (See picture 2)
- 6.4. The tolerance of burned skin about 10 – 20 cm²/unit (Picture 3).



7. Pictures of the product:



Picture 2. Tolerance of pieces



Picture 3. Tolerance of roasted skin