

PRODUCT NAME:

Green hollow pepper 4001

APPROVAL AND UPDATING

DATE	REVISION	TARGET	PAGE N°	NAME / POSITION	SIGNATURE
20.10.11	0	Creation	4	Mayte Almagro	
17.03.12	1	Add allergens, process of non-radiation, legal and additional requirements	7	Quality Responsible	

1. PRODUCT DESCRIPTION:

All types of IQF Pepper are obtained from fresh and healthy peppers derived from the variety *Capsicum annuum L.*, red harvested at optimum maturity. Once decored, they are processed in accordance with the Good Manufacturing Practices that assure a stable taste and flavour, characteristic to the fresh pepper.

2. INGREDIENTS:

100 % pepper of California Wonder varieties.

3. ORIGIN:

Almeria and Murcia (Spain)

4. MAKING PROCESS:

Unblanched and deep frozen product. Minimum temperature -18°

5. ADDITIVES:

None.

6. RESIDUES OF PESTICIDES AND CONTAMINANTS:

According to the current European legislation concerning Maximum Residue Levels.

7. GENETICALLY MODIFIED ORGANISMS:

This product is not genetically modified and contains no genetically modified ingredients
Free from ionisation and radiation

8. ORGANOLEPTIC PARAMETERS:

Appearance Classification:

A: very good appearance: uniform size and shape, attractive colour.

B: good appearance: slight lack of uniformity, pleasant colour, good size and shape.

Colour Classification:

A: very good colour: characteristic, of intense, bright colour.

B: good colour: characteristic, normal colour.

Flavour Classification:

A: very good flavour: characteristic of fresh, fruity pepper.

B: good flavour: characteristic of the fresh pepper, not very sweet.

Texture Classification:

A: very good texture: firm and tender.

B: good texture: tender and consistent.

9. SOLUBLE SOLIDS:

- Red pepper: ≥ 6.0 °Brix
- Green pepper: ≥ 3.5 °Brix

10. MICROBIOLOGICAL STANDARDS:

PARAMETERS	TARGET	MAXIMUM
Total count	$\leq 1.000.000$ ufc/g	$\leq 10.000.000$ ufc/g
Total Coliforms	≤ 10.000 ufc/g	$\leq 1.000.000$ ufc/g
Escherichia coli	≤ 10 ufc/g	≤ 100 ufc/g
Yeast and moulds	≤ 5.000 ufc/g	≤ 10.000 ufc/g
Staphylococcus aureus	Absence/g	≤ 100 ufc/g
Listeria monocytogenes	Absence/25 g	≤ 10 ufc/g

11. PHYSICAL STANDARDS: Samafru, classifies the product as Grade B when it overpasses the limits of Grade BELL PEPPER RED/GREEN 60/80 mm

DEFECTS (10 UNITS)	DEFINITION	GRADE A
Foreign matter (F.M)	All material not derived from the pepper plant or defined as F.M.: insects, wood, glass, stone or metal.	Absent
Foreign vegetable matter₁ (FVM₁)	Any harmless vegetable material that is not coming from the pepper plant: leaves, weed, etc.	Absent
Foreign vegetable matter₂ (FVM₂)	Any vegetable material from the pepper plant, such as parts of seeds	5 units
Clumps	3 or more units that are welded and cannot be separated without getting damaged	0%
Colour variation	Units those are not uniformly red or green on their external part.	1 units
Broken	Pieces that are half of piece or more	2 units
Blemishes	Intense grey or black discoloration. Size of blemish > 6 mm	2 units
Minimum weight	weight < 55 gr	2 units
Máximum weight	weight > 90 gr	2 units

BELL PEPPER RED/GREEN 80/100 mm

DEFECTS (10 UNITS)	DEFINITION	GRADE A
Foreign matter (F.M)	All material not derived from the pepper plant or defined as F.M.: insects, wood, glass, stone or metal.	Absent
Foreign vegetable matter 1 (FVM1)	Any harmless vegetable material that is not coming from the pepper plant: leaves, weed, etc.	Absent
Foreign vegetable matter 2 (FVM2)	Any vegetable material from the pepper plant, such as parts of seeds	5 units
Clumps	3 or more units that are welded and cannot be separated without getting damaged	0%
Colour variation	Units those are not uniformly red or green on their external part.	1 units
Broken	Pieces that are half of piece or more	2 units
Blemishes	Intense grey or black discoloration. Size of blemish > 6 mm	2 units
Minimum weight	weight < 75 gr	2 units
Máximum weight	weight > 110 gr	2 units

BELL PEPPER RED/GREEN 100/130 mm

DEFECTS (10 UNITS)	DEFINITION	GRADE A
Foreign matter (F.M)	All material not derived from the pepper plant or defined as F.M.: insects, wood, glass, stone or metal.	Absent
Foreign vegetable matter 1 (FVM1)	Any harmless vegetable material that is not coming from the pepper plant: leaves, weed, etc.	Absent
Foreign vegetable matter 2 (FVM2)	Any vegetable material from the pepper plant, such as parts of seeds	5 units
Clumps	3 or more units that are welded and cannot be separated without getting damaged	0%
Colour variation	Units those are not uniformly red or green on their external part.	1 units
Broken	Pieces that are half of piece or more	2 units
Blemishes	Intense grey or black discoloration. Size of blemish > 6 mm	2 units
Minimum weight	weight < 95 gr	2 units
Máximum weight	weight > 140 gr	2 units

12. PACKAGING:

Corrugated carton boxes of brown colour for foodstuff use.
Blue polythene plastic bags for foodstuff use.
Blue scotch for foodstuff use.
Pallets twice shrink wrapped for foodstuff use.

All materials of packing come into contact with the product according to the current European legislation.

13. METAL DETECTION:

- 3.00 mm Iron
- 3.00 mm Non Iron
- 4.00 mm Stainless Steel

In the case of octovins and plastic sacks of 18/20 kg Samafru cannot assure the total absence of metal in the final product.

14. LABELLING:

All packages bear an identifying label (90x100 mm), on the short side of the box, that, depending on the pepper's colour:

- Red colour for the red pepper

and will contain the following information:

- Logotype -18°C and Deep Frozen Product
- Product name and Sizes (in Spanish, English, French and German)
- Net weight and Lot number: year-month-day
- Storage Conditions (in Spanish, English, French and German)
- Shelf Life (in Spanish, English, French and German)
- Origin (in Spanish, English, French and German)
- Manufactured by: Sanitary Register Number (RSI N°)

The labels can have other characteristics, if required by the customer.

15. SHELF LIFE:

24 months from date of production.

16. STORAGE CONDITIONS:

In cold stores used only for the storage of vegetables, at a temperature colder than $-20^{\circ}\text{C} \pm 2$.

17. TRANSPORTATION:

In refrigerator trucks, class F, authorized for the transportation of foodstuff.
The temperature of the product will be maintained during transportation at min. -18°C .
Fluctuations of $+3^{\circ}\text{C}$ are allowed only for short periods of time.

18. THE PRODUCT TO BE USED FOR:

Reprocessing in other food industries for ready meal.

19. INFORMATION ON THE PRESENCE OF ALLERGENS:

ALLERGENIC CONSTITUENT (SEE DIRECTIVE 2003/89/EC)	USED AS INGREDIENT		PRESENCE IN FACTORY		UNINTENDED PRESENCE	
	YES	NO	SI	NO	SI	NO
Cereals containig gluten		X		X		X
Apio		X		X		X
Crustáceans		X		X		X
Eggs and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soybeans and products thereof		X		X		X
Milk		X		X		X
Nuts and products thereof		X		X		X
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sésame seeds and products thereof		X		X		X
Sulphites > 10 ppm		X		X		X
Lupin		X		X		X
Molluscs		X		X		X

20. ADDITIONAL PRODUCT REQUIREMENTS:

If there are legal and additional requirements of the country of destination the client must communicate it to SAMAFRU S.A.

21. Nutritional values:
Average per 100 g
Energy 19 kcal / 81,4 kJ
Proteins 1,16
Carbohydrates 2,20
Fat 0,1
Fibres 2,55