

	<b>PRODUCT DESCRIPTION SHEET</b>	CODE	HD-PEC-071 ING
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		MANUFACTURER	ENVASADO DE CHILES

Product Name **CHIPOTLE PEPPERS IN ADOBO SAUCE 24/220 g**

Code **5003** Shelf Life (years) **4** Months **0**

Family **PEPPERS** Distribution **National Export**

Size/Presentation **211/208x300** Production Line **0,3,4,5,6,7,18** Container **Tin/Can PET Glass Aseptic Packaging Other**

**PRODUCT DESCRIPTION**

Chipotle peppers in adobo sauce are a food product that is used as a condiment made from chili peppers of the genus *Capsicum annum*, healthy, clean and with the appropriate degree of ripeness, which are dried by a smoking process. The dried peppers are washed, rehydrated and canned in a liquid medium made of water, adobo, onion, vinegar, salt, soybean oil and spices. The containers are hermetically sealed and processed by commercial sterilization thus ensuring their safety and preservation. The chipotle peppers in adobo sauce are an acidified product with a final equilibrium pH lower than 4.6 and with a water activity (Aw) greater than 0.85.

**EFFECTS ON VULNERABLE GROUPS**

Pungency and ingredients of this product do not generate reactions, however the effects can vary depending on each person and the amount consumed, resulting in tearing, burning tongue, sweating or flushing.

**VULNERABLE GROUP**

Intolerant people to any component of the formula

**PROCESS DESCRIPTION**

For the processing of this product the following operations are performed: sorting, washing, rehydrating, addition of onion and soybean oil, filling of the liquid medium and the adobo in tin made containers, which are hermetically sealed and processed by commercial sterilization to ensure the destruction of pathogenic microorganisms. The product is subsequently labeled, packed (trays or cases), palletized and stored for preservation.

INGREDIENTS	ORIGIN	PRODUCT DESCRIPTION SHEET	TEMPERATURE	ADDITIVE
Water	Well water	PO CEC-04	N/A	NO
Stemless Chipotle pepper	National	HE CEC-014	N/A	NO
Onion	National	HE CEC-033	Room Temperature	NO
Tomato paste	National / Import	HE CEC-095	Room Temperature	NO
Vinegar	National	HE CEC-088	Room Temperature	NO
Iodized salt	National	HE CEC-019	Room Temperature	NO
Guajillo pepper	National	HE CEC-017	Room Temperature	NO
Soybean oil	National	HE CEC-001	Room Temperature	NO
Sugar	National	HE CEC-013	Room Temperature	NO
Ancho pepper	National	HE CEC-015	Room Temperature	NO
Oregano	National	HE CEC-007	Room Temperature	NO
Laurel	National	HE CEC-005	Room Temperature	NO
Garlic	National	HE CEC- 002	Room Temperature	NO

**CHARACTERISTICS**

PHYSICO-CHEMICAL			MICROBIOLOGICAL		
CHARACTERISTIC	SPECIFICATION	RAW MATERIAL SHEET	CHARACTERISTIC	SPECIFICATION	OFFICIAL STANDARD
Net weight	209 - 231 g	MPSICP-013	Aerobic mesophilic	Absence	NOM-130-SSA1-1995
Drained Weight	115 - 128 g	MPSICP-014	Anaerobic mesophilic	Absence	NOM-130-SSA1-1995
Head Space	0.8 cm maximum	MPSICP-032	Yeasts and Molds	Absence	NOM-130-SSA1-1995
Vacuum (in Hg)	1 in Hg minimum	MPSICP-011	Lead (Pb)	maximum 1.0 mg/Kg	NOM-130-SSA1-1995
pH	3.8 maximum	MPSICP-012	Arsenic (As)	maximum 1.0 mg/Kg	NOM-130-SSA1-1995
Salt	4.6 - 5.8 %	MPCEC-011	Cadmium (Cd)	maximum 0.2 mg/Kg	NOM-130-SSA1-1995
Acidity	1.3 - 1.9 %	MPSICP-007			

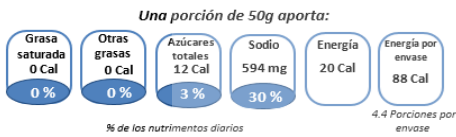
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Información Nutricional
Tamaño por porción 50 g
Porciones por envase 4.4
<b>Cantidad por porción</b>
<b>Contenido energético</b> 20 Cal (85 kJ)
<b>Grasas totales</b> 0 g
Grasa saturada 0 g
<b>Sodio</b> 594 mg
<b>Carbohidratos totales</b> 6 g
Azúcares 3 g
Fibra dietética 2 g
<b>Proteínas</b> 1 g

NUTRITION INFORMATION PER 100 g	
ENERGY	48 kcal (202 kJ)
PROTEIN	1.8 g
CARBOHYDRATES	11.7 g
SUGARS	5.9 g
FIBER	3.7 g
TOTAL FAT	1.0 g
SATURATED	0.3 g
SODIUM	1094 mg

**INGREDIENTS:** Water, chipotle pepper, onion, vinegar, tomato paste, iodized salt, dry peppers, sugar, soybean oil and spices.

SENSORIAL CHARACTERISTICS	
CHARACTERISTICS	SPECIFICATION
COLOR	Red, characteristic of the product.
ODOR	Characteristic of the product. Free of strange odors
TASTE	Characteristic of the product.
CONSISTENCY	Firm consistency without excessive softening or hardening



**NOTE:** Information for Mexico only

<b>CONSERVATIONS METHODS</b>	<input checked="" type="checkbox"/> Thermal Process	<input type="checkbox"/> Brine	<input type="checkbox"/> Food Preservative	<input type="checkbox"/> Others
<b>STORAGE CONDITIONS</b>	TEMP. <input checked="" type="checkbox"/> Room	HUM. <input checked="" type="checkbox"/> Room	ROTATION <input checked="" type="checkbox"/> F.I.F.O	
<b>PACKAGING</b>	<input type="checkbox"/> CASE	<input type="checkbox"/> TRAY	<input type="checkbox"/> BULK	<input checked="" type="checkbox"/> STRETCH FILM
<b>CONSUMPTION METHODS</b>	<input checked="" type="checkbox"/> READY TO EAT	<input type="checkbox"/> HEAT	<input checked="" type="checkbox"/> SEASONING	<input type="checkbox"/> SEMI PROCESS

**PACKAGING**

PRIMARY PACKAGING		SECONDARY PACKANING		PALLETIZING	
<b>Material</b>	Tin / Can	<b>Material</b>	Corrugated cardboard tray with stretch film	<b>Cases per layer</b>	10
<b>Inner Covering</b>	Sanitary Varnish	<b>Unit Number</b>	24	<b>Layers per pallet</b>	14
<b>Outer Covering</b>	Exterior clear varnish (cover only)			<b>Total quantity</b>	140

LABEL	
<b>Material</b>	Couche Paper
<b>Ink Type</b>	Ultraviolet
<b>Body type labels</b>	Straight cut surround

STRETCH WRAP
Polyethylene Stretch

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**Potential Allergens**

<b>Group 1 Cereals containing Gluten</b>		<b>Group 3 (Egg)</b>		Lactose	-	Alfónzigos (Pistacia vera)	-	Products based on sulfur dioxide and sulfates *	-
Wheat	-	Products based on eggs	-	Milk and dairy products	-	Macadamia or Australian Nuts (Macadamia Ternifolia)	-	<b>Group 13</b>	<b>Lupins</b>
Rye	-	<b>Group 4 Fish</b>		<b>Group 8 Nuts</b>		<b>Group 9 Celery</b>		Products based on lupins	-
Barley	-	Products based on fish	-	Almonds (Amygdalus communis L)	-	Products derived from celery	-	<b>Group 14</b> <b>Molluscs</b>	
Oat	-	<b>Group 5 Peanut</b>		Hazelnuts (Corylus hazelnut)	-	<b>Group 10 Mustard</b>		Products based on molluscs	-
Spelt Wheat	-	Products based on Peanuts	-	Nuts (Juglans Regia)	-	Products based on Mustard	-	<b>SENSITIVES</b>	
Kamut Wheat and its derivatives	-	<b>Group 6 (Soy)</b>		Cashews (Occidental Anacardium )	-	<b>Group 11 Sesame</b>		<b>Sensitive Chemicals</b>	
<b>Group 2 Crustaceans</b>		Products based on Soy	-	Pecans/Pignuts [Carya illinoensis (Wangenh)]	-	Products based on sesame seeds	-	Yellow # 5	-
Products based on Crustaceans	-	<b>Group 7 Milk</b>		Brazil Nut (Bertholletia Excelsa)	-	<b>Group 12 Sulfur dioxide and sulphites*</b>		Monosodium glutamate	-

\* At concentrations above 10 mg / kg or 10 mg / liter expressed as SO<sub>2</sub>.

**List of substances and excluded food ingredients.**

**Group 1.** Cereals. except a) Wheat Syrup based on glucose, dextrose included (1); b) Maltodextrins based on wheat (1);c) Glucose syrups based on barley.

d) Cereals used for making distillates or ethyl alcohol of agricultural origin for alcoholic beverages.

**Group 4.-** Fish, except: a) fish jelly used as a carrier for vitamins or carotenoid preparations; b) Fish jelly or isinglass used as fining agent in beer and wine.

**Group 6.** Soy, except: a)Oil and soybean grease fully refined (1); b) Natural mixed tocopherols (E306), D-Alpha natural tocopherol, D-alpha ethyl natural tocopherol and succinate, D-alpha tocopherol naturally derived from soy.

c)Phytosterols and phytosterol esters derived from vegetable oils from soybeans; d) Phytostanol esters derived phytosterols soybean .

**Group 7.** Milk, except: a) Whey used for making distillates or ethyl alcohol of agricultural origin for alcoholic drinks ; b) Lactitol.

**Group 8.** Nuts, except :a) Nuts used for making distillates or ethyl alcohol of agricultural origin for alcoholic drinks.

<b>PRESENCE</b>	+
<b>ABSENCE</b>	-

**Elaborated**

<b>Martha Noemi Burelo R.</b>	<b>Team HACCP Leader (Envasado de Chile)</b>	
(Name)	(Position)	(Signature)

**Approve**

<b>Juan Carlos Olavarría B.</b>	<b>General Manager (Envasado de Chile)</b>	
(Name)	(Position)	(Signature)