

	<b>PRODUCT DESCRIPTION SHEET</b>	CODE	HD-POP-033
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		PLANT	CHILE PACKAGING

Product Name

N A C H O J A L A P E Ñ O P E P P E R S

Code 20601

DUN 14 10076397005109

Shelf Life Years

4

Months

0

Family CHILES

EAN13 76397005102

Distribution

Domestic

USA

EU

N/A

Presentation Size 2,8

Production Lines

13, 14, 15, 16

Pack

Can

PET

Glass

Combibloc

Other

### PRODUCT DESCRIPTION

Pickled Jalapeño nachos are foodstuffs that are used as a condiment, prepared from chiles of the genus *Capsicum annum*, healthy, clean and on having a suitable degree of ripeness. The Jalapeño chiles are sliced several times transversally, being partially free from seeds and practically totally free from peduncles. The nachos are packaged in a liquid made up of water, vinegar and salt, together with onion, soya oil, spices and condiments, which are sealed in hermetic containers and are heat processed to inoculate and preserve them. Pickled Jalapeño nachos is a highly acidic product with a final pH at equilibrium of less than 4.6 and with a water activity (Wa) greater than 0.85.

#### SECONDARY EFFECTS

The pungency and ingredients in this product do not generate reactions, but secondary effects may vary from person to person and depend on the amount that is consumed. These may be reflected as eye watering, a burning sensation on the tongue, sweating or flushing.

#### VUNERABLE GROUP

People allergic to any of the components in the formulation.

### PROCESS DESCRIPTION

The industrial preparation requires carrying out a series of operations such as selection, washing, hydrating, the addition of onion and oil, packaging with the addition of a covering medium in cans, hermetic sealing and sterilization processing to guarantee the destruction of pathogenic microorganisms. Later on cans are labelled, trayed or boxed, palletised and stored for their preservation.

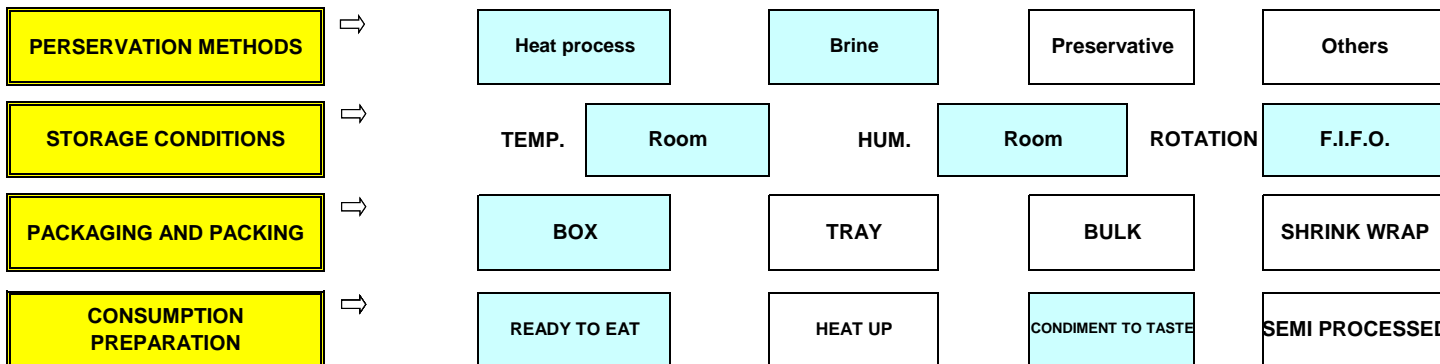
INGREDIENTS	ORIGIN	H.E.	TEMPERATURE	ADDITIVES
Jalapeño pepper	Domestic	HE CEC-010	Room temperature	NO
Water	Well	PO CEC-04	N/A	NO
Vinegar	Domestic	HE CEC-088	Room temperature	NO
Iodized salt	Domestic	HE CEC-019	Room temperature	NO
Onion	Domestic	HE CEC-003	Room temperature	NO
Oregano	Domestic	HE CEC-007	Room temperature	NO
Spices				
Laurel	Domestic	HE CEC-005	Room temperature	NO
marjoram	National/Importation	HE CEC-052	Room temperature	NO
Thyme	National/Importation	HE CEC-053	Room temperature	NO
Garlic	Domestic	HE CEC-00	Room temperature	NO
Soybean oil	Domestic	HE CEC-001	Room temperature	NO

#### CHARACTERISTICS

PHYSICAL-CHEMICAL			MICROBIOLOGICAL		
CHARACTERISTIC	ESP	MP	CHARACTERISTIC	ESP	MP
Net contents	2800-2987 g	MPSICP-013	Aerobic Mesophilic	Absent	NOM-130-SSA1-1995
Drained contents	1478-1545	MPSICP-014	Anaerobic Mesophilic	Absent	NOM-130-SSA1-1995
Free space	2 cm max	MPSICP-032	Molds and Yeasts	Absent	NOM-130-SSA1-1995
Vacuum	3 in Hg mín	MPSICP-011	Lead (Pb)	max. 1.0 mg/Kg.	NOM-130-SSA1-1995
pH	Max. 3.8	MPSICP-012	Arsenic (As)	max. 1.0 mg/Kg.	NOM-130-SSA1-1995
Salt	4.7 - 6.7%	MPCEC-011	Cadmium (Cd)	max. 0.2 mg/Kg.	NOM-130-SSA1-1995
Acidity	1-2%	MPSICP-007			

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SENSORIAL PERCEPTIONS	
CHARACTERISTICS	SPECIFICATION
COLOR	Green - Typical of the product
ODOR	The product is typically free of bad odor
TASTE	Pungent taste, typical of the product
CONSISTENCY	Firm without excessive softening or hardening



**PACKING**

PRIMARY PACKAGING		SECONDARY PACKAGING		PALLETISING	
Material	Can	Material	Corrugated cardboard box	No. of boxes per layer	7
Interior Covering	Sanitary varnish	No. Units	6	No. of layers in the stack	7
Exterior Covering	External transparent varnish (only cover)			Total on Pallet	49 boxes

LABELLING	
Material	Glossy paper
Dye types	Ultraviolet
Label types on body	Straight cut enveloping

SHRINK WRAPPING
Stretch polythene

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**ALERGENOS POTENCIALES**

<b>Group 1 Cereals with gluten</b>		<b>Group 3 Egg</b>		Lactose	-	Alfóncigos ( <i>Pistacia vera</i> )	-	Products based on Dioxide of sulphur and sulfitos	-
Wheat	-	Products based on Eggs	-	Milk and his derivatives	-	Macadamias ( <i>Macadamia ternifolia</i> )	-	<b>Group 13 Altramus</b>	
Rye	-	<b>Group 4 Fish</b>		<b>Group 8 Fruits of rind</b>		<b>Group 9 Celery</b>		Products based on Altramus	-
Barley	-	Products based on Fish	-	almonds ( <i>Amygdalus communis L</i> )	-	Products based on Celery	-	<b>Grupo 14 Moluscos</b>	
Oats	-	<b>Group 5 Peanut</b>		Hacelnuts ( <i>Corylus avellana</i> )	-	<b>Group 10 Mustard</b>		Products based on mollusks	-
Espelta	-	Products based on Peanut	-	Nuts ( <i>Juglans regia</i> )	-	Products based on Mustard	-	<b>SENSITIVES</b>	
Kamut and his derivatives products	-	<b>Group 6 Soya</b>		Cashews ( <i>Anacardium occidentale</i> )	-	<b>Group 11 Sésamo</b>		<b>SENSITIVE CHEMISTS</b>	
<b>Group 2 Crustaceans</b>		Products based on soya	+	Pecans ( <i>Carya illinoensis (Wangenh)</i> )	-	Products based on Sesamo	-	Yellow # 5	-
Products based on Crustaceans	-	<b>Group 7 Milk</b>		Chestnuts of Pará ( <i>Bertholletia excelsa</i> )	-	<b>Grupo 12 Dióxido de azufre y sulfitos *</b>		Monosodium Glutamate	-

CONT. NET. 2.8 kg  
ENVASE DE HOJALATA 603X700

Nutrition Facts	
Serving Size 2 Tbsp (30 g)	
Servings Per Container about 66	
Amount Per Serving	
<b>Calories</b> 10	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 410 mg	<b>17%</b>
<b>Total Carbohydrate</b> 1 g	<b>0%</b>
Dietary Fiber <1 g	<b>3%</b>
Sugars 0 g	
<b>Protein</b> 0 g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
*Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories    2,000    2,500
Total Fat	Less than 65g    80g
Sat Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g

PRESENCE	+
ABSENCE	-
MAY CONTAIN	?
UNKNOWN	⊛

Prepared by

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