


**WHOLE JALAPENO**

Revision Date: 12/09/2021

1. Product Details		2. Nutritional	
Product Name	Whole Jalapeno Pepper with Peduncle	Ingredients	Whole Jalapeno Pepper Compadre with peduncle, water, vinegar and salt
Description	Whole canned jalapeno peppers are made with the variety Compadre in optimal condition and maturity. The jalapeno pre-selected, washed, milled, selected, then goes through a metal detector, the product with the spices is filled into tin plates and is heavy, then add the liquid of government and make the air evacuated.	UPC	 6 64086 90110 3
Brand / Label	La Casita	Nutritional Fact	<div> <b>Nutrition Facts</b>  53 servings per container  <b>Serving size 1/4 cup (30g)</b>  <hr/> <b>Amount per serving</b>  <b>Calories 0</b>  <hr/> % Daily Value*  <b>Total Fat</b> 0g <b>0%</b>  Saturated Fat 0g <b>0%</b>  Trans Fat 0g  <b>Cholesterol</b> 0mg <b>0%</b>  <b>Sodium</b> 125mg <b>6%</b>  <b>Total Carbohydrate</b> 0g <b>0%</b>  Dietary Fiber 0g <b>2%</b>  Total Sugars 0g  Includes 0g Added Sugars <b>0%</b>  <b>Protein</b> 0g  <hr/> Vitamin D 0mcg 0%  Calcium 20mg 2%  Iron 0mg 0%  Potassium 20mg 0%  <hr/> <small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> </div>
Allergen Statement	Product is allergen free and complies with FDA FALCPA and FASTER Act.		
USDA Grade	B		
Country of Origin	Thailand		
GMO Free	Yes		
Suitable For Vegans	Yes		
Certified Organic	No		
Gluten Free	Yes		
Kosher	Kosher		
Storage	Store unopened cans in a cool and dry place at ambient temperature. After opening, refrigerate contents in glass or plastic container and consume within 48 hrs.		

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3. Packaging Details								
Pack Size	Can Size	Net Weight (g.)	Drained Weight (g.)	Case Dimensions (LxWxH)	TI X HI	Cube	Primary Packaging	Secondary Packaging
6A10	108 oz	2950	2000	18.5” x 12.5” x 7”	7 x 8	13 in³	Tin	Carton
4. Quality Specifications								
Sensory Specifications	Texture and Uniformity		Firm					
	Flavor/Odor		Characteristic of whole jalapeno					
	Color		Green typical of the variety					
Microbiological	Total Plate Count		<100,000					
	E. Coli		Negative					
	Salmonella		Negative					
	Listeria		Negative					
Heavy Metals	Arsenic ppb		Mercury ppb		Cadmium ppb		Lead ppb	
	<200		<200		<200		<200	
Physical/Chemical	pH		4.5 – 6.5					
	Brix		6 - 10%					
	Vacuum Minimum		5in.Hg					