



Olam Spices and Vegetable Ingredients
Innovation and Quality
205 E. River Park Circle, Ste 310
Fresno, CA 93720
1- 877-492-4420

315136 JALAPENO HOT GREEN PUREE Non-GMO CERTIFIED VINEGAR

PRODUCT PROFILE: Product is made from fresh green jalapeño peppers. Peppers are washed, inspected, and processed into a fine particle puree. Puree is acidified with vinegar and pasteurized to achieve a commercially sterile product. This puree has no added salt. The product is kosher pareve (Orthodox Union). This product is produced in accordance with current Good Manufacturing Practices and is commercially sterile. The raw material and finished product conform to the provisions of the Federal Food, Drug and Cosmetic Act.

Scientific Name: *Capsicum annuum*

SPECIFICATIONS:

Raw Materials: Shall be reasonably free from decay, sunburn/sunscald, insect damage, blossom end rot, disease, foreign material, or any other deleterious damage or materials.

Attributes:

Flavor / Aroma:	Hot jalapeño with a slight vinegar note
Appearance:	Typical jalapeño green
Screen Size:	0.060"
pH:	4.20 MAX
Brix:	5.0° MIN
Bostwick:	12.0 cm MAX
Titrateable Acidity:	0.60 – 1.30%
Scoville (HPLC)	2000 – 3500 SHU

Ingredients: Jalapeño peppers, vinegar

Microbiological: Commercially Sterile as defined by 21 CFR 113.3

Kosher Parve: Olam is under the supervision of the Kashruth Division of the Orthodox Union and are Kosher.



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NUTRITIONAL COMPOSITION

<i>Nutrients</i>	<i>Units</i>	<i>Amounts per 100g</i>
Calories	Kcal	29
Protein	gram	0.9
Fat	gram	0.4
<i>Saturated Fat</i>	gram	0.1
<i>Trans Fat</i>	gram	0.0
Cholesterol	mg	0.0
Carbohydrates	gram	6.5
<i>Dietary Fiber</i>	gram	2.8
<i>Sugars</i>	gram	4.1
Calcium	mg	12.0
Iron	mg	0.3
Sodium	mg	3.0
Potassium	mg	248
Vitamin A	IU	1078
Vitamin C	mg	118.6
Water	gram	91.7
Ash	gram	0.5

Values provided are calculated from analytical data.

This information is presented in good faith as typical. However, due to the variability of raw materials and processing, we cannot guarantee that these values are accurate for any specific lots of product supplied.

SHELF LIFE/CONTAINER

This product is packed into 55 gallon poly bags, and the bags are placed into 55 gallon drums. The drum target net weight is 450 lbs. The recommended shelf life of this product is 24 months for asepsis. Storage of over 12 months may lead to loss of color based on ambient conditions. The containers are weatherproof and may be stored outdoors. Best quality if stored below 80° Fahrenheit.

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.



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ALLERGEN STATEMENT

There are no known allergens associated with our puree products as defined by US, Canada, Japan, and EU guidelines.

GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM. This product uses a non-GMO certified vinegar, so this product will qualify for the non-GMO project.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, production line, and date of manufacture and quality of a product from the lot number

LOT NUMBER FORMAT:

The date code is represented by a ten digit numeric code **PSYYMMDDHH**.

PS - Plant and System. (Plant: L=Lemoore; W= Williams; System: A, B, C)

YY - Year Packed. (14 packed in 2014).

MM - Month Packed (08 packed in August).

DD - Day of the month packed. (16 packed on the 16th day of the month).

HH - Lot hour – Military time. (A day starts with 00 and ends on 20). Lot 00=12:00am to 03:59am.....Lot 20=8:00pm to 11:59pm).

A lot code of LA12070504 represents product produced on July 5th 2012 between 04:00am – 07:59am in Lemoore on System A.