

ORGANIC CERTIFIED IQF FROZEN RED PEPPER STRIPS or 10-20 mm dices
(*Capsicum annuum*)

PROCESSING

The product is resulting from the processing of 100% fresh organic red peppers.

The raw material is clean, organic, freshly harvested, ripe and whole.

After cleaning, the product is cutted in 50 x 6 mm strips or in 10 or 20 mm dices, blanched (or not, according to the agreements with the buyer) and frozen.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The product has a flavour typical of red pepper and is free from off-flavours. The mouth feel is crispy and juicy, with a tough skin.

CERTIFICATION, ORIGIN, ALLERGENS

The product is certified by CCPB, NOP and Bio Suisse on demand

The product is GMO free

100% italian product

No known allergens

ORGANOLEPTIC PROPERTIES

Colour: clear to bright red

Taste: typical

Aspect: sound, deprived of damaged fruits, no ice

FOREIGN BODIES

The goods must be sound, clean, deprived of stones and wood pieces.

Tolerance:

- sands: max 300 mg/kg
- vegetal impurities: max 4 cm²/1kg
- maggots: max 1 in 1 kg
- stalks: max 2 in 1kg

NUTRITIONAL VALUES (%)

Energy:	22 Kcal
Fibre:	1,9
Cholesterol:	0
Fat:	0,3
Carbohydrates:	4,2
Proteins:	0,9

MICROBIOLOGICAL PROPERTIES

Total plate count/g:	<1,0 – 10 (7)
Enterobacteriaceae/g:	<1,0 – 10(5)
Escherichia coli/g:	absent
Staphylococcus aureus/g:	<1,0 – 10(2)
Yeasts and moulds/g:	<1,0 . 10(4)

PHYSIC PROPERTIES

Driploss (w/w%):	<5
Width (target):	6 mm
Size<5 mm (w/w%):	<10
Size 5-7 mm (w/w%):	80 min
Size >7 mm (w/w%):	<10
Lenght<10 (w/w%):	<5
Lenght 10-25 (w/w%):	< 25
Lenght 25-/100 (w/w%):	min.60;
Lenght>100(w/w%):	10
Brown/black discoloration/kg:	5
Lumps:	5
Minor discoloration/kg:	10
Major discoloration/kg:	2

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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Damaged/kg:	40
Seeds/kg:	5
Evm 5 (extr. veg. materials/kg):	1

TRANSPORT

You will check that the goods are well stowed, the load is correct and you check the right temperature at the time of departure.

LABELLING

Each pallet must be provided with a label, on which you must find:

- producer's name and origin country
- date of production
- storage condition
- net weight
- product's shelf-life
- lot number

Each single carton will be without label

SHELF LIFE

Min. 24 months at -18°C

PACKING AND LOGISTICS

10 kg bag in box. 600 kg pallets

WORKING HYGENIC CONDITIONS

The producer must follow the right production practice, and in particular:

- staff hygienic standards and correct working clothes
- plant washing process
- cleanness of the working place.

You can find the entire standards in the European Directive 93/43.

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