

**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 cm<sup>2</sup>/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](mailto:info@fprojects.com)

**Tel:** 0033 1 30 21 68 07 / 0033 685 40 36 20 **Fax:** 0033 1 39 51 53 74

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.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

For more information: [info@fprojects.com](mailto:info@fprojects.com)

**Tel:** 0033 1 30 21 68 07 / 0033 685 40 36 20 **Fax:** 0033 1 39 51 53 74