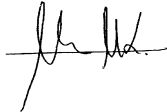
	<u>I.Q.F. PEPPER DICED</u>	Approval and Updating:  Quality Responsible	Date: 25.11.2013 CO.P.05/02/B
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Scientific Name:

Capsicum annuum L.

Description:

I.Q.F. Pepper. The pepper fresh is washed, light-blanching, selected, diced cut and deep-frozen.

* Under request or the customer it may be another heat treatment.

Nutritional Composition:

WATER %	PROTEINS (Gr)	FATS (Gr)	CARBOHYDRATES (Gr)	FIBRE (Gr)	ENERGY VALUE (kcal)
91-93	1.2-1.4	02-03	5-7	1-4-1.7	113

Ingredients:

100% Pepper. Origin Spain.

Types:

Diced pepper 4.5x4.5 mm, 6x6 mm, 10x10 mm, 20x20 mm, 30x30mm and 40x40 mm.

Irregular cut pepper or pepper crumb.

Pure colour: (Red, Green, Yellow and Flamed).

Bicolour: Red – Green, Red –Yellow or Green -Yellow (50% ± 10%).

Tricolour: Red – Green – Yellow (33% ± 10%).

*On customer request the values of the mixtures and types of mixtures may vary.

Microbiological Parameters:

<u>Parameters</u>	<u>Washed</u>		<u>Light Blanched</u>		<u>Blanched</u>	
	m	M	m	M	m	M
Total Count (cfu/gr)	<500.000	10 ⁶	100.000-500.000	10 ⁶	<100.000	10 ⁶
Total Coliform (cfu/gr)	<10.000	10 ⁴	1.000-5.000	10 ⁴	<1.000	10 ⁴
Escherichia coli (cfu/gr)	10-100	100	10-100	100	<10	100
Staphylococcus aureus(cfu/gr)	<100	100	<100	100	<100	100
Yeast and Moulds(cfu/gr)	<10.000	10.000	1.000-5.000	10.000	<1.000	10.000
Listeria monocytogenes(25gr)	Absent	100	Absent	100	Absent	100
Salmonella (25gr)	Absent		Absent		Absent	

Definitions:

Washed product: Product that has passed through the blancher with cold water or which hasn't passed through the blancher.

Light-Blanched: Product which has passed through the blancher in water between 70-85 °C

Blanched product: Product that has passed through the blancher in water between 90-98 °C

Organoleptic Parameters:

Colour: characteristic, of intense, bright colour.

Odour and Flavour: characteristic of fresh, fruity pepper.

Texture: firm and tender.

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Chemical Parameters:

This product does not come from genetically modified organisms (GMO) and it has not been treated with any kinds of radiation. It also complies with Spanish and EC regulations of Maximum Residues (MRL's) and with current regulation on maximum levels for certain chemical contaminant (Heavy Metals) in food product.


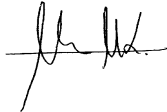
In our facilities is manufactured under controlled Celery documented procedures, so there is no risk of cross contamination of other products in any stage of the process.

General for all types:

<u>Defects</u> (250 gr)	<u>Definitions</u>	<u>Maximum Limits</u>
Minor blemishes <3 mm and <6 mm	Intense grey or black discoloration. Size of blemish <6 mm (for the cubes 10x10 mm, 20x20 mm, 30x30 mm and 40x40 mm and Irregular cut) and <3 mm (for the cubes 4.5x4.5 mm, 6x6 mm and 8x8 mm).	≤8 units
Major blemishes >3 mm and >6 mm	Intense grey or black discoloration. Size of blemish >6 mm (for the cubes 10x10 mm, 20x20 mm, 30x30 mm and 40x40 mm and Irregular cut) and >3 mm for the cubes 4.5x4.5 mm, 6x6 mm and 8x8 mm).	≤4 units
Different Foreign vegetable matter (DFVM)	Any harmless vegetable material that is not coming from the pepper plant: leaves, weed, etc.	Absent
Foreign vegetable matter (FVM).	Any vegetable material from the pepper plant, such as parts of stalks.	≤2 units
Foreign Matter (F.M)	All material not derived from the pepper plant or defined as F.M.: insects, wood, glass, stone or metal.	Absent

Diced pepper 4.5x4.5 mm 6x6 mm 8x8 mm and 10x10 mm.

<u>Defects</u> (250 gr)	<u>Definitions</u>		<u>Maximum Limits</u>
Colour variation	Units those are not uniformly red, green or yellow on their external part. <i>In the mixtures of flamed the colour variation is not taken into consideration.</i>		≤5%
Oversize	4.5 x 4.5 mm	Units that are bigger than: >7 mm and >10 mm.	≤10%
	6 x 6 mm	Units that are bigger than: >8 mm, >10 mm.	≤10%, ≤15% respectively
	8 x 8 mm	Units that are bigger than: >10 mm, >12 mm.	≤10%, ≤15% respectively
	10x10 mm	Units that are bigger than: >12 mm, >15 mm.	≤10%
Undersize	8x8 mm	Units that are smaller than: <5 mm.	≤10%
	10x10 mm	Units that are smaller than: <8 mm.	≤10%
Lost seeds			≤15 units
Clumps	3 or more units that are welded and cannot be separated without getting damaged		10%

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Irregular Cut Pepper.

<u>Defects</u> (250 gr)	<u>Definitions</u>	<u>Maximum Limits</u>
Colour variation	Units those are not uniformly red, green or yellow on their external part. <i>In the mixtures of flamed the colour variation is not taken into consideration.</i>	≤10%
Lost seeds		≤30 units
Clumps	3 or more units that are welded and cannot be separated without getting damaged	≤10%

Diced pepper 20x20 mm 30x30 mm and 40x40 mm.

<u>Defects</u> (500 gr)	<u>Definitions</u>		<u>Maximum Limits</u>
Colour variation	Units those are not uniformly red, green or yellow on their external part. <i>In the mixtures of flamed the colour variation is not taken into consideration.</i>		≤10%
Oversize	20x20 mm	Units that are bigger than: >22 mm, >25 mm.	≤15%
	30x30 mm	Units that are bigger than: >32 mm, >35 mm.	≤15%, ≤12% respectively
	40x40 mm	Units that are bigger than: >42 mm, >45 mm.	≤20%, ≤15% respectively
Undersize	20x20 mm	Units that are smaller than: <15 mm, <8 mm.	≤20%, ≤15% respectively
	30x30 mm	Units that are smaller than: <20 mm, <28 mm.	≤15%, ≤15% respectively
	40x40 mm	Units that are smaller than: <30 mm, <38 mm.	≤20%, ≤15% respectively
Lost seeds			≤15 Units
Clumps	3 or more units that are welded and cannot be separated without getting damaged		10%

* Diced 20x20 mm can be screened, so that the percentage of <15 mm would be 10%.

* Diced 30x30 mm can be screened, so that the percentage of <20 mm would be 10%.

* Diced 40x40 mm can be screened, so that the percentage of <30 mm would be 10%.

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Storage, Shelf life and Intended use:

Storage temperature: In cold stores used only for the storage of foods, at a temperature colder than $-20^{\circ}\text{C} \pm 2$.

Shelf life: 24 months from date of production.

Intended use: The product must be heat treated according to the use to which it will give.

Product marketed for repackaging, for use as an ingredient in dishes prepared or semi-processed foods. Product not intended for direct consumption.

Packing:

Bag: 4x2,5 kg and 10x1 kg.

Carton Box: 5 and 10 kg.

Sacs: 18 and 20 kg.

Octavines: Minimum 300 kg. (No Metal Detector).

Labelling: white sticker in which appears:

Product type and presentation (in Spanish, English, French, German and Italian).

Net Weight and N° Lot.

Storage conditions (in Spanish, English, French, German and Italian).

Best before date (in Spanish, English, French, German and Italian).

Origin (in Spanish, English, French, German and Italian).

Manufactured by: Sanitary Register Number (RSI N°)

*The labels can have other characteristics, if required by the customer.

Transport:

In refrigerated trucks, authorized for the transportation of foodstuff at min. - 18°C.