

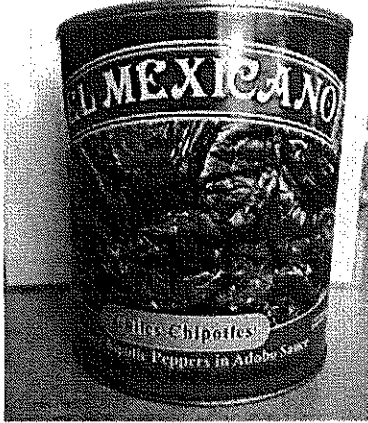


**MÁRQUEZ BROTHER'S INTERNATIONAL. S.A.
DE C.V.**

PACKING, LABELING & GENERAL SPECIFICATIONS:

WHOLE CHIPOTLE PEPPERS IN ADOBO SAUCE 2,840 Kg (6 lb 4 oz)

CODE: FTE-CAL-014	REVIEW: 09	EFFECTIVE DATE: JANUARY 2020	REFERENCE SQF
PAGE 1 de 2	JANUARY 2020		8.0

Commercial Product Name	Whole Chipotle Peppers in Adobo Sauce		
Key	CH		
Measure	603x700		
<p>This product is elaborated with dried and smoked red jalapeño peppers with a natural process, the color might be light red to dark red color and some of them are green color. The flavor of this product is hot and smoked. It is packed in adobo concentrate. Gluten Free. The product does not contain genetically modified ingredients and it is gluten free, also the product is hermetically sealed and thermally processed to achieve the safety and conformation of the product that compliance with: 21 CFR SEC. 108,114, 113,101,110 FDA and NOM SSA1 130-1995, NOM 251 SSA1-2009, NOM 051 SCFI-SSA1-2020 and the new nutrition facts by FDA.</p>			
Gross weight: 3.150 kg (6.94 lb)	Drained mass: 1.560 kg (3 lb 7 oz)		
Net weight: 2.840 kg (6 lb 4 oz)	Ingredients		
	<ul style="list-style-type: none"> • Chipotle peppers • Water • Tomate paste • Vinegar • Iodized salt • Sugar • RBD vegetable soybean oil • Starch • Dressing concentrate • Spices (laurel, cumin, black pepper, cinnamon, clove). 		
Physicochemical Specifications	Sensitive analysis		
% 1.5-1.8 NMX-F-102-	Flavor: Hot and smoked red jalapeño pepper		
Acidity NORMEX-2010	Color: Light red to dark red color, with some green pieces.		
% Salt 3.2-3.4 NOM-040-SSA1-1993	Smell: Chipotle peppers in adobo sauce		
Ph Máx.3.9 NMX-F-317-NORMEX-2013			
Brix 11-14 NMX-F-103-NORMEX-2009			
Defect classification	Shelf life: 3 years (national) and 1.5 years (B-PANI) after production date, "Best Before date" specified on can, stored at 85°F and 50%		

FTE-CAL-014

ASD
08062020



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<p>Critical: Foreign materials, uncharacteristic smell and flavor.</p> <p>Major: Foreign Vegetable Material, damage by insect, broken.</p> <p>Minor: Color and size Variation, seeds excess.</p>	<p>relative humidity maximum. Once the product is open, empty in a container and refrigerate.</p>
<p>Packaging</p>	
<p>Units by case</p>	<p>6 unit</p>
<p>Dun 13 0 42743 23079 5</p>	<p>Dun 14 100 42743 23079 2</p>
<p>Weight by case</p>	
<p>Box size Length: 47.1 cm (18.54 in) Width: 31.7 cm (12.48 in) High: 8.0 cm (3.14 in)</p>	<p>Cases by pallet 56 national 49 exportation</p>
<p>Cases by layer: 7 national and exportation</p>	<p>Number of layers: 8 national 7 exportation</p>
<p>Product in pallet dimensions Length: 100 cm (39.37 in) Width: 120 cm (47.24 in) High: 155 cm (61.02 in)</p>	<p>Maximum weight (product + pallet): 1105 kg (2136.10 lb)</p>

FTE-CAL-014

ASD
0806 2020



"El Orgullo de ser Mexicano lo llevamos en el nombre"

January 09 of 2020. Romita, Gto.

Client: XXXX

Product: Chipotle in Adobo of 603X700

Date of production	Date of Expiry	Packaging Code	Measure	Number of Boxes
09/01/2020	07/09/2021	L009 201	3 kg	

Physicochemical Specifications

	VALUE	SPECIFICATIONS
NET CONTENT:	2840	2820+/- 20g
	1550	1560 +/-10g
DRAINED MASS:		
pH:	3.7	3.9 Máximo
% SALT:	3.4	3.2- 3.4
% ACIDITY:	1.6	1.5-1.8
° Brix:	12	11-14

Adriana Soto Díaz
QUALITY MANAGER

Camino a San Clemente km. 1, Romita, Guanajuato. CP: 36200 Tel. 01 (432) 745 3001, 745 3849, 745 2496, Fax. (432) 745 2793

"EMPRESA LÍDER EN EL RAMO ALIMENTICIO A NIVEL MUNDIAL"

"El Orgullo de ser MEXICANO lo llevamos en el Nombre"

Clave documento R- CAL-067

QUALITY CERTIFICATE