

J. Hellman Frozen Foods, Inc.

Produce Market: 1601 E. Olympic Blvd. #200 Los Angeles, CA. 90021
Phone: 213-243-9105 Fax: 213-243-1189
Hours: 1:00am - 9:30am

Specifications Arbol Chile Pepper

Product Profile 2020

Description:	Arbol Chile Pepper Pods from the Capsicum Frutescens L. species.		
	The Arbol Chile Pepper Pods are cut and harvested, sun dried or mechanically dried.		
Ingredients:	100 % Arbol Chile Pepper.		
Country Of Origin:	Product Of China.		
Form:	Whole Arbol Chile Pepper Pods. 3-5 inches long, ¼ -1/2 inches wide.		
Pack Size:	22 LB Net Weight, Pallet Ti-5 Hi-8 40 x 22	22.2 LB Gross Weight 880 LB Net Weight	Poly Bag 888 LB Gross Weight
Storage:	Store in a cool, dry place		
Kosher:	MK		

Product Statement

General Requirements:	Material and product shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in the accordance with good commercial practice under strict sanitary conditions.
Packaging:	Product is packed in food grade poly bags and stitched sealed.
Labeling:	Each case has product description, treatment if any, net weight, lot number, country of origin
Treatment:	No treatment applied.
Natural:	This product is 100% natural and free from all colors and flavor additives.
Allergens:	This product does not contain any major or minor allergens.
Gluten free:	This product is 100% gluten free.
GMO:	To the best of our knowledge, this product is free of Genetically Modified ingredients.

Alameda Trader Center: 736 S. Alameda Street Los Angeles, CA. 90021
Phone: 213-243-0003 Fax: 213-243-0001
Hours: 5:30am - 2:00pm

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Technical Data 2020

Color: Orange -Red. Color may vary due to nature of agricultural products.

Flavor: Typical Capsicum - Hot Biting Flavor.

Odor: Typical Capsicum.

Moisture: Maximum 12 %.

Pungency: 30,000 - 50,000 SHU.

Additives:	Preservatives:	None added
	Artificial Colors:	None added
	Artificial Flavors:	None added
	Other:	None added

UNTREATED MATERIAL

Microbiological:	Salmonella	Negative in 375g
	E-Coli	< 10 CFU/g
	Total Plate Count	CFU/g*
	Coliforms	CFU/g*
	Yeast	CFU/g*

- We do not have a set range or limits for UNTREATED products for Total Plate Count, Coliform, Yeast and Mold due to the nature of the products. Salmonella and E-Coli are standard tests on untreated products.
- We conduct microbiological analysis and issue Certificate Of Analysis based on actual tests results.

Shelf Life: 2 years from DOM.

Shipping and Warehousing: Shipment may be made at prevailing temperatures in clean, dry carriers free of insect and rodent contamination. The product may be stored at prevailing conditions in clean, dry warehouses free of insect and rodent contamination.

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