

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 Pasilla Chile Pepper

Product Profile

Description: Pasilla Chile Pepper Pods from the Capsicum Frutescens L. species.
The Pasilla Chile Pepper Pods are cut and harvested, sun dried or mechanically dried.

Ingredients: 100 % Pasilla Chile Pepper.

Country Of Origin: Product Of Mexico

Form: Whole Pasilla Chile Pepper Pods with stem. 3-5 inches Length, 2-3 inches wide.

Pack Size: 25 Lbs. Box Net Weight, 27 Lb Gross Weight Corrugated Box
Pallet Ti-4 Hi-6 24 x 25 600 LB Net Weight 648 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 corrugated boxes and sealed with clear box tape.

Labeling: Each case has product description, treatment if any, net weight, lot number, country of origin

HACCP: This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).

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

Color:	Earthy Blackish Brown. Color may vary due to nature of agricultural products.	
Flavor:	Mild Pungent Flavor	
Odor:	Typical Capsicum.	
Moisture:	Maximum 12 %.	
Pungency:	2700 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	10000 CFU/g*
	Coliforms	1000 CFU/g*
	Yeast	1000CFU/g*
	Mold	1000CFU/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.