

PRODUCT SPECIFICATION

- Standard Specification -

PEPPERS, GREEN, MILD, LOMBARDI

Art. No. 07840,07911

Raw Material:	Peppers, mild, Lombardi
Description:	Sun-ripened, fresh yellow-green pods of the pepper shrub <i>Capsicum annuum</i> . Pods of solid flesh and thick skin, mild to slightly hot in taste, spicy. Preserved in tins.
Ingredients:	Water, peppers, vinegar, salt, acidifying agent: citric acid E330, firming agent: calcium chloride E509
Legal Basis:	Goods correspond to the appropriate regulations of the European food laws as well as to the respective German food law. As far as this specification and these regulations do not provide any definite requirements to the goods, the standards of Codex Alimentarius apply.

SPECIAL PRODUCT CHARACTERISTICS

1.) Sensory Characteristics:

- Appearance	yellowish-green pepper
- Smell	typical like pepper, slightly spicy, sour
- Taste	typical like pepper, mild to hot, sour
- Consistency	crispy to slightly tender

2.) Chemical Characteristics:

	min.	target	max.
pH value	2,8		3,6
Total acidity (calculated as acetic acid)	0,5		1,5 %
Salt content (titrimetric)	1,2		3,5 %

3.) Physical Characteristics:

Length 10-18 cm	80,0		%
Broken			4,0 %
Soft pepper			3,0 %
Discolourations			5,0 %

4.) Microbiological Values:

virtually sterile, preserved by heat

5.) Other Characteristics:

- Shelflife after production	36 months
- Storage	at room temperature, dry
- Packing	5 kg tins with 1.700 g NDW

Nutritional values:

100g contain in average:

Energy value*:	27 kcal / 112 kJ
Protein(N x 6,25)	2,9 g
Carbohydrates	0,7 g
- of which sugars	0,7 g
Fat	0,6 g
- of which saturated fatty acids	0,2 g
Fibre	1,9 g
Sodium	715 mg

Source: Nährstoffe in Lebensmitteln: Die große Nährwerttabelle Beate und Helmut Hesecker Umschau Zeitschriftenverlag Breidenstein GmbH, Frankfurt a.M.

* Calculation of nutritional values (plus fibre) according to RL 2008/100 EG

GMO statement:

This product does not have to be labelled according to the EU regulations 1829/2003 and 1830/2003 regarding the traceability, labelling and approval as genetically modified food- and feed products.

Information regarding Allergen as per RL 2000/13/EC and ALBA-List

	Allergen	Contained in the product as per recipe	Cross-contamination can be excluded	Comments
01	Milk and milkproducts (including lactose)	no	yes	
02	Eggs and eggproducts	no	yes	
03	Soy and soyproducts	no	yes	
04	Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or hybridstems thereof as well as products produced thereof)	no	yes	
05	Beef	no	yes	
06	Pork	no	yes	
07	Chicken	no	yes	
08	Fish and -products	no	yes	
09	Crustaceans/ molluscs and -products	no	yes	
10	Sweet corn and -products	no	yes	
11	Cocoa and -products	no	yes	
12	Legumes and -products	no	yes	
13	Nuts and -products	no	yes	
14	Peanuts and -products	no	yes	
15	Sesame and -products	no	yes	
16	Glutamate (E 620 up to E 625)	no	yes	
17	Sulphur dioxide and sulphite in a concentration of more than 10 mg/kg or 10 mg/l please state as SO ₂	no	yes	
18	Lupine and products thereof	no	yes	
19	Mustard and products thereof	no	yes	
20	Coriander	no	yes	
21	Celery	no	yes	
22	Carrot	no	yes	

to 13) i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya ilinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) as well as products manufactured thereof

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinised by the recipient. It does not release him from checking the quality of the goods delivered with proper diligence.

HENRY LAMOTTE FOOD GMBH