

	ESPECIFICAÇÃO DO PRODUTO						
	Product:			Pepper Dices 10x10 mm Flash-blanché			
	Origen:			Portugal			
ESP_PR10	Date 1 st emission: 05/07/2002			Revision: 5 Date of revision: 14/01/2015			
	Physical Quality						
In 1.000 g					Tolerance		
Clumps	When 3 or more dices are welded together and cannot be a separated without causing damages to the product.				2% (w/w)		
Foreign Material	Any material not derived from the pepper plant, such as insects, wood, metal, paper, plastic, glass, etc.				0 Pc		
Vegetable Material	Any vegetable material not derived from the pepper plant and which is non-toxic.				0 Pc		
Foreign Vegetable Material	Any vegetable material derived from the pepper plant, such as leafs or leaf pieces, pieces of stalk and/or core.				5 Pc		
Seeds	Any pepper seeds.				7 Pc		
In 250 gr							
Major Blemishes	Dices those are blemished brown or black, excluding maturation, to the extent that the area affected is greater than 6 mm in diameter.				4 Pc		
Minor Blemishes	Dices those are blemished brown or black, excluding maturation, to the extent that the area affected is between 2 and 6 mm in diameter. Blemishes less than 2 mm are ignored.				-		
Total Blemishes	Total major and minor blemishes				12 Pc		
Badly Cut	Any dice not totally separated, or which the side is larger than 15 mm.				10 Pc		
Colour Variation	Pieces with different colour from green, red or yellow.				10% (w/w)		
In 200 gr							
Undersize	Dices < 8x8 mm.				15% (w/w)		
Organoleptic Quality							
Appearance	Typical of the variety, free from defects.						
Colour	Shinny and homogeneous green, red or yellow.						
Texture	Uniform and tender.						
Taste	Mature, natural, characteristic of the variety.						
Allergens Declaration							
Allergen	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in:
	YES	NO	YES	NO	YES	NO	
Gluten		X		X		X	
Crustaceans		X		X		X	
Molluscs		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X	X			X	Soybeans
Milk		X		X		X	
Nuts		X		X		X	
Celery		X	X			X	Celery
Mustard		X		X		X	
Lupine		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10ppm)		X		X		X	

Microbiologic Specification			
	Standard (cfu/g)	Maximum (cfu/g)	
Aerobic Plate Count	500.000	1.500.000	
Enterobacteriaceae	1.000	10.000	
E. coli	10	100	
L.monocytogenes	10	100	
Salmonella	Absent in 25 g		
Moulds & Yeasts	1.000	5.000	
Legal Specification			
Pesticides	EU Legislation		
Heavy Metals			
Nutritional Values in 100 g			
	Green	Red	Yellow
Energy	20 kcal / 82 kJ	36 kcal / 153 kJ	31 kcal / 132 kJ
Fat	0,3 g	0.4 g	0,2 g
• Saturated fat	0.1 g	0.1 g	0.0 g
Carbohydrates	2,6 g	6,4 g	5,3 g
• Sugars	2.4 g	6.1 g	5.1 g
Fibre	1.6 g	1.6 g	1.7 g
Proteins	0.8 g	1,0 g	1,2 g
Salt	0,01 g	0,01 g	0,01 g
GMO Declaration			
We declare that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the legislation applicable.			
Traduzido por: Marília Rolhas Assistente Controlo de Qualidade Data:		Verificado por: Karina Losacco Responsável Qualidade Data:	
		Aprovado por: Mauro Cardoso Director Fabril Data:	