

Issue Date: 1.25.2022 Doc: DCP009

3/8" Diced Green Chile Peppers Product Specification

Product Nam	e: Rio Luna 3/8" Diced Gre	Product Code: 100000055130					
GTIN:	1-00-81525-55111-3		UPC: 0-81525-55111-6				
Case Packing: 40 lb box Net Weight: 40			0 lbs.	lbs. Shipping Weight: 42.83 lbs.			
Case Cube: 0.868			Storage Temp: Ambient (33°F to 90°F)				
Approximate	Portion Size:	Approximate Portions Per Case:					
Case Dimensions: Length: 10.00" Width: 10.00" Height: 15.00"			Pallet Dimensions: Tie: 16 High: 3 Total Cases Per Pallet: 48				
Shelf life: 730 Days			Lot Coding: BEST IF USED BY MMM DD YYYY				
Description:	Green Chiles are field de-stemmed, washed, roasted, steam peeled, diced into 3/8" x 3/8" pieces and acidified. The chiles are heated to pasteurization temperature and then filled into five-gallon bags which are sealed while the product is still hot. The product is then cooled as quickly as possible to provide a firm-textured commercially sterile finished product.						
Ingredient Statement:	Green Chile Peppers, Citric Acid.		Allergens: NONE	Claims: Kosher, Vegetarian, Vegan, Gluten Free			
Packaging F	Photo:			1			



Physical Properties:

Appearance: Typical bright to medium green.

Flavor/Odor: Typical of acidified green chiles. No off flavors or odors.

Microbiological Properties:

Property	Max	UOM			
SPC	1,000	cfu/g			
Yeast/Mold	50	cfu/g			
Coliform	<10	cfu/g			
F. coli	<10	cfu/a			

100g		Per	Per		Per	Per
Nutritionals:	Nutrients	Serving	100g	Nutrients	Serving	100g
	Basic Components			Vitamins		
	Water (g)		93.590	Vitamin A – IU (IU)		190.957
	Calories (kcal)		27.992	Vitamin A – RAE (mcg)		9.547
	Protein (g)		0.846	Vitamin D – IU (IU)		0
	Fat (g)		0.438	Vitamin D – mcg (mcg)		0
	Saturated Fat (g)		0.113	Vitamin C (mg)		20.636
	Trans Fatty Acid (g)		0	Minerals		
	Cholesterol (mg)		0	Calcium (mg)		10.381
	Carbohydrates (g)		5.176	Iron (mg)		1.177
	Dietary Fiber (g)		1.483	Sodium (mg)		9.187
	Total Sugars (g)		1.224	Potassium (mg)		107.460
	Added Sugars (g)		0			
	Ash (g)		0.935			