

## PRODUCT SPECIFICATION

- Standard Specification -

### CHERRY PEPPER, RED, WHOLE FRUIT

Art. No. 07453,07476

<b>Raw Material:</b>	Cherry pepper
<b>Description:</b>	Sun-ripened, red fruits of the pepper plant <i>Capsicum annuum</i> L., without seeds, preserved in tins with vinegar and sugar.
<b>Ingredients:</b>	Water, Pepper, sugar, vinegar, salt
<b>Legal Basis:</b>	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	red to intensively red colour
- Smell	typical like pepper, sour, slightly sweet
- Taste	typical like pepper, sweet-hot
- Consistency	pleasantly solid

##### 2.) Chemical Characteristics:

	min.	target	max.
pH value	2,8		3,7
Brix (refr.)	18,0		24,0 %
Total acidity (calculated as acetic acid)	0,8		1,8 %

##### 3.) Physical Characteristics:

Height 15-35 mm	90,0		%
Diameter		25 - 40 mm	
Broken/ irregular cut			5,0 %
Discolourations			5,0 %

##### 4.) Microbiological Values:

virtually sterile, preserved by heat

##### 5.) Other Characteristics:

- Shelflife after production	min. 36 months
- Storage	at room temperature, dry
- Packing	5/1 tin with 1.800 g net drained weight

**Nutritional values:**

100g contain in average:

Energy value*:	137 kcal / 580 kJ
Protein(N x 6,25)	1 g
Carbohydrates	28,8 g
- of which sugars	21,1 g
Fat	1,4 g
- of which saturated fatty acids	0,24 g
Fibre	0,6 g
Sodium	70 g

Source: supplier information

\* 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 <sub>2</sub>	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**