

Fermented Red Jalapeño Purée

Bold flavor, mild heat!

One of the most widely known hot peppers in the world, Jalapeño is extremely popular in all forms, including dried, smoked, mashed and puréed! As the main ingredient for mild hot sauces (especially Sriracha), the Fermented Red Jalapeño purée is extremely versatile, and with its bold flavor and mild heat, it is a favorite of many.

Possible Applications:

Fermented Red Jalapeño purée is an excellent ingredient for sauces, bases, marinades and spreads.

- ✓ **Clean Label / Preservative Free**
- ✓ **Kosher & Non-GMO**
- ✓ **A Little Goes a Long Way!**
- ✓ **Fermented & Shelf Stable**
- ✓ **Custom or Standard Formulation**

FERMENTED RED JALAPEÑO PURÉE



Product: Fermented Red Jalapeño Chile purée is manufactured by grinding fermented Red Jalapeño Chile mash with seeds and salt to achieve a purée consistency with some seeds, then hot fill packaged.

Ingredients: Fermented Red Jalapeño Chile mash, salt

Country of Origin: Product of Ecuador and Peru

Item Numbers:

- Doypack: FG-PPJR-072-257-K20
- Pail: FG-PPJR-072-257-P44
- Drum: FG-PPJR-072-257-D44

Standard Pack Size:

- Doypack: Two 10 kg bags in a 20 kg net weight box
- Pail: 44.09 lbs. net weight plastic pails
- Drum: 440.92 lbs. net weight drum

Pallet Configuration:

- Doypack: Ti – 9, Hi - 5 /Gross Weight: 2,145 lbs.
- Pail: 36 pails/Gross Weight: 1,752 lbs.
- Drum: 4 drums/Gross Weight: 1,980 lbs.

Regulatory: Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs). Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations.

Packaging: This product is packed individually in food grade poly material.

Labeling: Each master case will have an outer label that includes the product description, item number/bar code, net weight, lot code, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).

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

Extraneous Matter: Within FDA limits

Treatment: This product has not been subjected to a certified thermal process treatment, fumigation or irradiation. This product has been fermented and hot filled.

Natural: The product is free from all color and flavor additives.

Allergens: It does not contain any other major or minor allergen recognized by US or EU regulations and is processed in a facility free of major allergens.

GMO: To the best of our knowledge, this product is free of Genetically Modified ingredients.

Certifications: Kosher: Pareve OK Kosher; GFSI: Manufactured in an ISO 22000 certified facility

Color: Predominately red colored purée typical of Red Jalapeño Chiles. Color may vary due to the nature of agricultural products.

Flavor: Flavorful, medium spicy and free from off flavors, typical of a Red Jalapeño Chile.

Pungency: 3,000 ≤ 10,000 SHU

Storage Conditions: Store unopened in a cool, dry area <770 F for optimum shelf life. Keep away from direct sunlight.

Shelf Life: When stored under above storage conditions, 24 months. Keep at refrigerated temperature ≤ 400 F after opening, use within two weeks.