




# Farmers from Italy

## PRODUCT SPECIFICATION FIRE ROASTED

### 1. General characteristics:

Client:	Farmers from Italy Food LLC
Product:	Red bell pepper
Format:	A - 10
Characteristic of the container:	No stackable white varnish
Dimension of the container:	603 x 700
Characteristic of the lid:	153 mm No Easy Open

### 3. Codes:

Location:	On the lid.
	
Where:	
X =	Quality code.
LB =	Manufacture code – Danper Trujillo.
L =	Production lot.
Y =	Production year.
ZZZ =	Julian code according O.T.S.A.C.

### 2. Characteristics of the product:

Quality:	Whole
Quality code:	PM1W
Ingredients:	Red pepper, water, salt, sugar, citric acid and calcium chloride.
Gross weight:	3155 g
Net weight:	2900 g
Estimated drained weight:	1800 g

### 4. Physic chemical and organoleptic:

	Target	Tolerance
% of salt:	0.7%	0.5 – 0.9%
pH:	4.10	3.90 – 4.30
*Brix:	6.0	4.0 – 7.0
Vacuum:	Min. 5"Hg	-
Seeds:	Max. 10 seeds per unit	
Texture:	Firm	
Cleaning:	Absence of foreign material	
Color:	Red characteristic	
Odor:	Characteristics	
Flavor:	Characteristics	

### 6. Quality Characteristics:

- 6.1. The head space will not be more than 10% of the height of container.
- 6.2. It is allowed 10% of texture defects.
- 6.3. It is tolerated 3 pieces to complete the drained weight (Please see picture N°1)
- 6.4. The tolerance of burned skin about 10 – 20 cm<sup>2</sup>/unit (Picture N°2).

### 5. Shelf life:

- 5.1. The shelf life of the product is 3 years from the production date.

### 9. Pictures of the product:



Picture N°1. Tolerance of pieces



Picture N° 2. Tolerance of burned roasted skin

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