QUALITY INGREDIENTS TO THE FOOD INDUSTRY
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INGREDIENT SPECIFICATION BELL PEPPERS RED 4mm LOW BACTERIA		Spec. Code: BELL010 (20kg) BELL010-1 (1kg)
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PRODUCT
Bell Pepper Red 4 mm LB – origin: China

DESCRIPTION
Red bell peppers (*Capsicum annuum*) are trimmed, cut to size and dehydrated.

INGREDIENT LISTING
Bell Pepper Red

GMO STATUS
This product is Non GM.

ALLERGEN STATUS
This product does not contain any known allergens

HALAL STATUS
This product is Halal certified.

KOSHER STATUS
This product is Kosher certified.

CHEMICAL AND PHYSICAL REQUIREMENTS

Moisture	13% maximum
Bulk index	80 – 115g / 250mL
Particle Size	15% maximum retained on 4mm 10% maximum through 1mm
Water Activity	0.69 maximum
Extraneous Matter	0.75% w/w maximum

ORGANOLEPTICAL REQUIREMENTS

Colour	Red-orange with some seasonal colour variation
Flavour	Typical of dehydrated bell peppers
Aroma	Typical of dehydrated bell peppers

MICROBIOLOGICAL REQUIREMENTS

E.coli	Not detected in 1g
Salmonella	Not detected in 25g

NUTRITIONAL INFORMATION

Energy (kJ)	1492
Protein (g)	12.1
Fat	
- Total (g)	2.1
- Saturated (g)	0.5
Carbohydrates	
- Total (g)	71.1
Sodium (mg)	76

**Average quantity per 100g (Nutritional Information obtained from analysis, 2018)*
Average values subject to seasonal variation

PACKAGING
Product is packed cardboard carton with inner plastic bag/liner (20kg) or food grade pouch with heat seal closure (1kg). The carton/bag is marked wit net weight, product name, batch/lot number and best before date.

PACK SIZE
20kg / 1kg

STORAGE
Cool, dry conditions, away from direct sunlight.

SHELF LIFE
If stored as advised, shelf life is eighteen (18) months or twenty-four (24) months for 20kg and twelve (12) months for 1kg from date of packing.

QUALITY	PURCHASING

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification