



**IQF RED PEPPER DICED 3/8" (GRADE A) \*BELOW ZERO\***

- INGREDIENTS:** Red Bell peppers. The product contains no additives and or preservatives.
- CUT AND SIZE:** Cored red peppers are processed through an automatic dicing machine with pre-set knife spacing of 3/8" (10 mm). Maximum tolerance in the resulting finished product for slivers, small pieces and mechanically damaged is 10% by weight
- BLANCH:** This product is blanched sufficiently to inactivate peroxidase enzyme activity.
- FREEZING TECHNIQUE:** Individual quick frozen (IQF)
- ORGANOLEPTIC STANDARDS** The product possesses a good characteristic normal odor, flavor and aroma, typical of red pepper that has reached right maturity. Free from objectionable flavor or odor.
- COLOR:** Reasonably uniform bright red. 5% tolerance by weight for discolored units.
- MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood.
- MINOR DEFECT:** Maximum tolerance for pieces of core material stems and units exhibiting significant skin blemishes is 5% total by weight. Core or severe decay/blemish will not exceed 2% by weight.
- MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total plate count</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b>E. Coli</b>	5	0	10 CFU/g	
<b>Listeria mono.</b>	5	0	100 CFU/g	
<b>Salmonella</b>	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.  
 c = maximum number of samples allowed to be between m and M.  
 m = microbiological limit which separates good quality from marginally acceptable quality  
 M = microbiological limit which separates marginally acceptable quality from defective quality.

- GMO STATEMENT** This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified.
- PESTICIDES** Maximum residue levels established by Canadian authorities are respected.
- FOOD SAFETY** Food safety standards such as third-party audits are required.



ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No
Monosodium glutamate	No	No	No
Celery	No	No	Yes
Corn	No	No	Yes

\*\* Manufacturing plant has cross contamination prevention controls in place

**STORAGE AND HANDLING:** Transport and store at 0 °F or colder

**SHELF LIFE:** 24 months at 0 °F or colder

**NUTRITIONAL INFORMATION:**

<b>Nutrition Facts</b>	
<b>Valeur nutritive</b>	
Per 2/3 cup (85 g) pour 2/3 tasse (85 g)	
<b>Calories 15</b>	% Daily Value*
<b>Fat / Lipides 0.2 g</b>	1 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
<b>Carbohydrate / Glucides 4 g</b>	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 3 g	3 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 4 mg</b>	1 %
Potassium 75 mg	2 %
Calcium 10 mg	1 %
Iron / Fer 0.5 mg	3 %
Vitamin A / Vitamine A 100 mcg	11 %
Vitamin C / Vitamine C 50 mg	56 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little, 15% or more is a lot *5% ou moins c'est peu, 15% ou plus c'est beaucoup	

**PACKAGING:** 1x10 kg Code 6718  
6x2 kg Code 6723  
1x40 lb Code 6724

**PREPARATION**

Cook until desired tenderness, cooking time for frozen vegetables is shorter than for fresh ones. Cooking time may vary depending on the particular appliance used. Do not refreeze.

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