



Roasted Green Bell Peppers Product Specification

Product: **Roasted Green Bell Peppers** are prepared from fresh, clean Green Bell Peppers roasted and dried with warm air.

Quality Data: Product conforms to all U.S. Department of Agriculture and FDA regulations and State and Municipal laws and regulations. The product shall be representative of good manufacturing practices.

Cut: Diced 1/4"
Granular –8+40 USS

Color: Predominately dark green color, typical of green bell peppers.

Flavor: Intense green bell pepper flavor with roasted Smokey notes

Moisture: 10% maximum

Sulfites: None added

Salt: None added

Extraneous Matter: Within FDA limits



Microbiology:

Standard Plate Count	300,000/gram
Yeast /mold	1,000/gram
Coliform	500/gram
E. Coli	<10/gram
Salmonella	Negative

Packaging: Diced - 20 lb Cartons
Granular - 30 lb Cartons

Storage: Store in a cool, dry place at 35-45 degrees Fahrenheit

Shelf Life: Properly stored, approximately one year.

NUTRITIONAL INFORMATION

(Sample Size: 100 g)

Water	4.50 g
Calories	318 kcal
Protein	17.4 g
Fat	2.89 g
Trans fat	0 g
Cholesterol	0 mg
Carbohydrates	69.5 g
Sugars	36.2 g
Fiber	20.3 g
Ash	5.79 g
Calcium	130 mg
Iron	10.1 mg
Magnesium	203 mg
Phosphorus	318 mg
Potassium	3082 mg
Sodium	168.1 mg
Zinc	2.6 mg
Ascorbic Acid	1852 mg
Thiamin	1.16 mg
Riboflavin	1.16 mg
Niacin	7.23 mg
Pantothenic	.58 mg
Vitamin B6	2.32 mg
Folacin	245 mcg
Vitamin A	6077 IU

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the Code of Federal Regulations, Title 21, Section 101.9.

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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