




# Roasted Dried Red Bell Peppers

## Product Profile

<b>Product:</b>	<b>Roasted Dried Red Bell Peppers</b> are prepared from fresh, sound, sun-ripened red bell peppers that are washed, cored, trimmed, diced then dried by controlled, moderately heated forced air. They are then naturally smoked using a proprietary blend of hardwoods.		
<b>Ingredients:</b>	100% Red Bell Peppers		
<b>Country of Origin:</b>	Product of China, Mexico		
<b>Available Cuts*:</b>	Diced:	$\frac{1}{4}'' \times \frac{1}{4}'' \times \frac{1}{4}''$	
	Granular:	35 mesh	
	* Sizes are approximate		
<b>Standard Pack Sizes:</b>	Diced:	20 lb. net weight, 22 lb. gross weight	
	Granular:	30 lb. net weight, 32 lb. gross weight	
<b>Case Sizes:</b>	$23 \frac{9}{16}'' \times 19 \frac{1}{2}'' \times 6''$	Cube – 1.595	
<b>Pallet Configuration:</b>	Diced:	Ti – 4    Hi – 5    Height 34"	Gross Weight – 588 lbs
	Granular:	Ti – 4    Hi – 5    Height: 34"	Gross Weight – 700 lbs
<b>Storage Conditions:</b>	Store unopened in a cool, dry place for optimum shelf life		
<b>Certifications:</b>	Kosher:	Pareve - Kehilla Kosher	

## Product Statements

<b>Regulatory:</b>	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. Product meets the requirements set forth in U.S. FDA regulations regarding unavoidable natural defects, ASTA Cleanliness Specifications for Spices, Seeds and Herbs and the European Spice Association Quality Minima Document.
<b>Packaging:</b>	This product is packed in food grade, colored polyethylene liners, lightly vacuumed and heat sealed before being placed inside corrugated boxes then sealed with clear box tape.
<b>Labeling:</b>	Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).
<b>HACCP:</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
<b>Extraneous Matter:</b>	During processing, this product passes through multiple in-line magnets, sizing screens and a metal detector to insure it is free from harmful extraneous material.
<b>Treatment:</b>	This product has not been subjected to a certified thermal process treatment or irradiation.
<b>Natural:</b>	This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.
<b>Allergens:</b>	This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens. Caution should be exercised by individuals with latex allergies.
<b>Gluten Free:</b>	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities.
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.

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## Technical Data

<b>Color:</b>	Predominately red to dark red color, typical of red bell peppers. Color may vary due to the nature of agricultural products.	
<b>Flavor:</b>	Low pungency, typical of red bell peppers. Sweet, crispy, fruity flavor with a smoky note.	
<b>Moisture:</b>	10% maximum	
<b>Water Activity:</b>	<0.70	
<b>Scoville (Heat):</b>	0 to 100 (Typical)	
<b>Additives:</b>	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
<b>Microbiological:</b>	Aerobic Plate Count	≤300,000/g
	Lactics	≤300,000/g
	Yeast/Mold	≤1000/g each
	Coliforms	≤500/g
	Generic E. coli	≤10/g
	Salmonella spp.	ND/375g
<b>Shelf Life Guaranty:</b>	When stored at:	35-45°F – 12 months, 45-55°F – 6 months
		55-65°F – 3 months, 65-75°F – 2 months

## Nutritional Information

Sample Size: 100 g

Water	6.50 g	Potassium	1960.48 mg
Calories	312	Sodium	30.16 mg
Calories from Fat	25	Zinc	1.81 mg
Calories from Carbs	245	Copper	1.4 mg
Calories from Protein	44	Manganese	1.9 mg
Protein	14.08 g	Selenium	3.7 mcg
Total Lipid (Fat)	3.02 g	Vitamin C	2050.97 mg
Ash	5.03 g	Thiamin – B1	0.80 mg
Total Carbohydrate	71.38 g	Riboflavin – B2	0.80 mg
Dietary Fiber	17.09 g	Niacin – B3	5.03 mg
Sugars	26.14 g	Pantothenic	0.40 mg
Soluble Fiber	~	Vitamin B6	1.61 mg
Insoluble Fiber	~	Folate, Total	169.91 mcg
Other Carbohydrates	28.15 g	Folic Acid	0 mcg
Saturated Fat	0.45 g	Choline, total	~
Stearic Acid	105 g	Vitamin B-12	0 mg
Palmitic Acid	331 g	Carotene, Beta	24239.7 mcg
Monounsaturated Fat	0.21 g	Carotene, Alpha	6930 mcg
Polyunsaturated Fat	1.60 g	Vitamin A	44739.2 IU
Trans Fat	0 g	Lycopene	0 mcg
Cholesterol	0 mg	Lutein + zeaxanthin	5798 mcg
Calcium	130.70 mg	Vitamin E – Alpha Eq.	4 mg
Iron	6.03 mg	Vitamin D	~
Magnesium	140.75 mg	Aspartic Acid	2558 g
Phosphorus	301.61 mg	Glutamic Acid	2363 g

**Nutritional Note:** These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), 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. Each "~" indicates a missing or incomplete value.

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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# MATERIAL SAFETY DATA SHEET

## U.S. Department of Labor Occupational Safety and Health Administration

### SECTION I

Manufacturers Name:

Culinary Farms, Inc.

Emergency Telephone Number:

916.375.3000

Address:

1244 E. Beamer St

Woodland, CA. 95776

Chemical Name or Synonyms:

Dried chiles

Trade Name:

Culinary Farms Dried Roasted

Red Bell Peppers

Formula:

N/A

### SECTION II

#### HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A

Alloys & Metallic Coatings: N/A

Hazardous Mixtures of other liquids,  
solids or gases: N/A

### SECTION III PHYSICAL DATA

Boiling Point: N/A

Vapor Pressure: N/A

Vapor Density: N/A

Solubility in Water: N/A

Specific Gravity: 0.42

Percent Volatile: N/A

Evaporation Rate: N/A

Appearance and Odor: This product is a  
Roasted Dried Red Bell Peppers. Color  
is deep red. Odor sweet, smoky pepper-  
like.

### SECTION IV

#### FIRE & EXPLOSION HAZARD DATA

Flash Point: N/A

Flammable Limits: N/A

### SECTION V

#### HEALTH HAZARD DATA

This product contains very small  
amounts of capsaicin that is an irritant to  
eyes and other mucous membranes.

### SECTION VI

#### REACTIVITY DATA

Stability: This product is stable in all  
known normal food storage conditions.

Incompatibility: N/A

Hazardous Decomposition Products:  
N/A

Hazardous Polymerization: N/A

### SECTION VII

#### SPILL OR LEAK PROCEDURES

N/A

### SECTION VIII

#### SPECIAL PROTECTION INFORMATION

Respiratory Protection: Dust Mask

Protective Clothing: Latex gloves, safety  
glasses

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