

Definition: <i>Roasted bell pepper extra canned.</i> They are obtained from the fruits of the plant <i>Capsicum annuum</i> , L. <i>Grosum</i> variety, type <i>Morrón</i> , manufactured under good manufacturing practices that ensure their preservation.	
Product Composition	Red Pepper 110 ml of Acidic Brine - Water - Salt - Citric acid
Can	Format : A10 (Gallon) Overflow Capacity : 3100 ml Dimensions : 153 x 178 mm (603 x 700) Base Metal : electrolytic tinplate Thickness C / T : 0.24 / 0.22 mm Glaze I / E : White / Clear Tin : 2.8/2.8 g / m ² Manufacturer : FADESA / Metalpren
Sensory Properties	Color : Red uniform typical of the variety Taste and Odor : Fresh, sharp and characteristic Texture : Firm 80%
Physio-chemical Properties	Gross Weight : 3200 g Net Weight : 2900 g Drained Weight : 1800 g No. Fruits – Code : Without counting. Vacuum : 100 - 200 mm Hg pH : 3.85 - 4.30 Brix : 5-7 % Salt : 0.1 ± 1% Uniformity : 1.5
Tolerances	L burned skin : ≤ 2 cm ² / 100 g. No seeds : 10 units / 100 g. Default Combined : 20% Max. (PNE mass) Default color : Max 5% (PNE mass)
Microbiology	<i>Stability Control by NTP 209.403 2003</i>
Labeling	Code on the top of the can using ink injection: <p style="text-align: center;">MAE LYDDD-FF CC EC</p> MAE : Roasted Red Pepper code L : First letter of the word batch Y : Last digit of production year DDD-FF : Julian production day – production month CC : Batch No. EC : Company code
Storage and Shelf Life	Dry and ventilated places. Not to be exposed to extreme temperatures and direct sunlight. Life 04 years in normal storage conditions.
Presentation	Units per Box : 06 Boxes per Container : 1050
Documentation	REQUESTED BY THE CLIENT
Registration Number	FDA Facility Registration Number: 11899783902 FCE: 13636
SID	2007-11-12/001 (600*700)