SPECIFICATION SHEET



Jalapeno in Vinegar

Doc Ref No. GGAE/SP/004

Last modified on: 12 Dec 2024

Revision # R 1.0

Revised by: NJ

Description	Jalapeno temporarily preserved in Vinegar Media for further processing	
Country of Origin	India	
Ingredient Declaration	Jalapeno, Water, Vinegar, Salt, Calcium Chloride & Potassium Metabisulfite (E224)	
Allergen Declaration	 Allergen free as per EU regulations except Potassium Metabisulphite (E 224) Allowable limit for Potassium Metabisulphite is 125 to 175 ppm 	
ORGANOLEPTIC PARAMETERS		
PARAMETER	ACCEPTANCE	METHOD
Colour	Characteristic - Light green to darker	Visual
Flavour and Odour	Characteristic, No off flavor odour	Organoleptic
Texture	Firm and crispy	Organoleptic
CHEMICAL PARAMETERS		
PARAMETER	ACCEPTANCE	
Acidity as Acetic acid (%)	3.00 to 3.50	
Salt as NaCl (%)	3.80 to 4.30	
Calcium as Ca ion (ppm)	800 to 1200	
Potassium Meta-bisulphite as SO2 (ppm)	125 to 175	
pH	< 3.30	
MICRO-BIOLOGICAL PARAMETE	RS	
PARAMETER	ACCEPTANCE	
E. coli	Absent	
Coliforms	Absent	
Yeast and Mold	<100 CFU/g	



SPECIFICATION SHEET



Jalapeno in Vinegar

Doc Ref No. GGAE/SP/004

Last modified on: 12 Dec 2024

Revision # R 1.0

Revised by: NJ

PROCESSING PARAMET	ERS	
Vinegar Source	 Spirit vinegar to be manufactured from sugar cane or sugar beet Vinegar used should have characteristic organoleptic properties of vinegar 	
Storage Conditions	Must be between 15-32-degree C	
Traceability	Can trace back all raw materials from fields to client destination. Each container (barrel) must be identified with a label indicating Drum Number, lot number and production date.	

REGULATORY REQUIREMENTS		
As per EU regulations		
Shall comply with EU legislation		
Absence		
No GMO as per EU norms		
Absence		
Allergen free as per EU regulations except Potassium Metabisulphite (E 224)		
 HM HDPE (High Molecular High-Density Poly Ethylene) jet black colored barrel 240 lts/260 capacity 		
For 260 ltr Drum -non palletised For 240 ltr Drum- palletised		
20Ft		
80 drums		

