



Jalapenos in drums

Packaging	260 liters	Description	Jalapeno Wholes with stems
Grade	In Barrels	Recipe Name	Vinegar

MEDIA PARAMETERS

	Parameters	Tolerances
Acidity °	8.0	±0.1
Salt as NaCl %	9.0	±0.1
CaCl2 ppm	3000.0	±200
So2	250.0	±50
pH	NA	NA

Ingredients	Purity (%)	Kg/batch	Lt/batch
Water	NA	2281.98	2282
Vinegar	13	5218.46	4923.08
Salt	100	720.00	720.00
CaCl2	85	70.59	70.59
KMS	85	4.36	4.36
	Total	8295	8000
		8000	Juice weight/jar

SHELF LIFE

Finished Products	Shelf Life
All	18 Months

FINISHED PRODUCT PHYSICAL AND CHEMICAL PARAMETERS

Designation		Tolerance
Gross Weight (g)	280	
Net Weight (g)	260	
Net drained weight (g)	140	
Acidity °	3.6	± 0.2
Salt as NaCl%	4.0	± 0.2
pH	< 4	NA
CaCl2 (ppm)	1500	± 200
So2 (ppm)	150	± 20

ORGANOLEPTIC PARAMETERS

Aspect	Clear Juice
Texture	Crispy Texture
Colour	Yellow green to Dark Green
Odour	Flavour Characteristic
Taste	Characteristic

INGREDIENTS LIST

Jalapenos, Vinegar, Water, Salt, CaCl2, Potassium meta bisulfate

SPECIFIC VALUES

	NDW
260 liters HMHDPE Barrel	140
Grade Uniformity	Min 85%

CODING

Message on label	Media Batch Number/DOP/Grade
Label Position	Label Sticked on neck of the barrel

PACKING

Items	Particulars
Barrel	260 liters HMHDPE Barrel
Label	UV Coated Label
Packing	80 Barrels in One fcl

STUFFING

Description	Particulars
No of Barrels per FCL	80
Loading Pattern	Floor loading
Instructions	Container Should be Thoroughly checked for Cleanliness,Smell and Physical damages before Loading
Safety Instructions	Wear Hand Gloves and safety shoes
Allergen Status	Allergens Used(KMS)

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