



IQF JALAPENO PEPPERS

PRODUCT ATTRIBUTES

Type	Diced	Diced
Item	6010	6011
Size	¼ x ¼ x ¼” (6.5 mm x 6.5 mm x hull thickness)	3/8 x 3/8 x 3/8” (9.5 x 9.5 mm x hull thickness)

Color	Dark green typical of fresh Jalapenos
Flavor	Typical fresh green jalapeno
Texture	Tender, not mushy

Microbiological	APC:	100,000/g maximum
	Coliform:	100/g maximum
	E. coli	Negative (<10/g)
	Free of non-spore forming pathogenic organisms	

INGREDIENT DECLARATION

Jalapeno peppers

PACKAGING

1,200 lbs poly bag in fiber tote

RECOMMENDED STORAGE

For proper storage, containers should be stored unopened at maximum 0°F (-18°C).

SHELF LIFE

20 months when stored at recommended storage temperature.

CEBRO QUALITY CONTROL

Cebro Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practice.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limits for residues.

Please contact a Cebro Frozen Foods sales representative for pricing.

2100 Orestimba Road ▪ Newman, CA 95360 ▪ Phone (209)862-0150 ▪ Fax (209)862-0717