



## FINISHED PRODUCT SPECIFICATION

Castella Imports, Inc.

60 Davids Drive, Hauppauge, NY 11788

PH: 631-231-5500 FX: 631-231-5510

[www.castella.com](http://www.castella.com)

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### Zesty Pepps Stuffed w/ Cream Cheese and Herbs

Issued: 10/24/2017

Kosher Status: Dairy

Version: 6

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I. **PRODUCT DESCRIPTION:**

These sweet, small red peppers are stuffed with an herb infused cream cheese and make an elegant hors d'oeuvre.

Ingredients: Peppers, Canola Oil, Cream Cheese (Pasteurized Milk and Cream, Cultures, Salt, Carob Bean Gum), Garlic, Spices, Lactic Acid, and Ascorbic Acid.

II. **GENERAL REQUIREMENTS:**

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This product is manufactured using a HACCP plan.

III. **PHYSICAL REQUIREMENTS:**

|             |                                       | <u>Method Used</u> |
|-------------|---------------------------------------|--------------------|
| Appearance: | Red cored peppers with creamy filling | ALM S-2            |
| Color:      | Bright red pepper; white filling      | ALM S-2            |
| Texture:    | Firm, with creamy center              | ALM S-2            |

IV. **CHEMICAL REQUIREMENTS:**

|     |      |           |
|-----|------|-----------|
| pH: | <4.6 | SOP QC-03 |
|-----|------|-----------|

V. **MICROBIOLOGICAL REQUIREMENTS:**

|                       |               |                 |
|-----------------------|---------------|-----------------|
| Standard Plate Count: | <50,000 cfu/g | FDA B.A.M./AOAC |
| Yeast:                | <1,000 cfu/g  | FDA B.A.M./AOAC |
| Mold:                 | <1,000 cfu/g  | FDA B.A.M./AOAC |
| Coliform:             | <100 cfu/g    | FDA B.A.M./AOAC |
| E. coli:              | <10 cfu/g     | FDA B.A.M./AOAC |

VI. **RECOMMENDED STORAGE CONDITIONS:**

Keep refrigerated 35 – 40°F

Shelf Life: 100 days, 75 Days in platters

VII. **PACKAGING INFORMATION:**

Please contact customer service for various pack sizes. All Labeling complies with New York State and U.S. FDA labeling regulations

VIII. **FOOD ALLERGENS AND SENSITIVE MATERIALS:**

Milk

IX. **NUTRITIONAL INFORMATION PER 100 GRAM:**

Available upon request