## Red Bell Pepper Fragments without Fines

Ingredients
Red Bell Peppers

## Product Summary

- MicroDried ${ }^{\circledR}$ Red Bell Peppers are produced using proprietary REV (Radiant Energy Vacuum) dehydration technology
- The fines resulting from the fragmenting process are removed
- Contains no carriers, artificial ingredients, or fillers
- This product complies with Federal Food, Drug, and Cosmetic Act (21 U.S.C. § 301, et seq.)
- This product complies with the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C 136 et seq.)

| Analyte | Expected Range |
| :--- | ---: |
| Moisture Content | $\leq 9 \%$ Moisture |
| Water Activity | $\leq 0.55$ |
| Pass Through | $\geq 95 \%$ through $6.5 \mathrm{~mm}-1 \mathrm{~mm}$ |
| Extraneous Plant Material | $<1 \%$ above 10mm |
| Aerobic Plate Count | $<20,000 \mathrm{cfu} / \mathrm{g}$ |
| E. coli (generic) | $<10 \mathrm{cfu} / \mathrm{g}$ |
| Total Coliform | $<10 \mathrm{cfu} / \mathrm{g}$ |
| Mold | $<1,000 \mathrm{cfu} / \mathrm{g}$ |
| Yeast | $<1,000 \mathrm{cfu} / \mathrm{g}$ |

Country of Origin:
United States of America

## Certification:

Kosher
Storage Recommendation:
Less than $70^{\circ} \mathrm{F}$.

## Packaging:

Packed in a 48 gauge metalized PET bag inside a double build corrugated box.
Weight:
10 lbs .

| Analysis Name | Results per 100 g |
| :--- | ---: |
| Calories | 372 Cal |
| Carbohydrates | 72.36 g |
| Total Sugars | 50.40 g |
| Fructose | 27.12 g |
| Glucose | 23.28 g |
| Lactose | 0 g |
| Maltose | 0 g |
| Sucrose | 0 g |
| Added Sugar | 0 g |
| Total Fat | 3.60 g |
| Trans Fat | 0 g |
| Saturated Fat | 0.32 g |
| Monounsaturated Fat | 0.04 g |
| Polyunsaturated Fat | 1.84 g |
| Cholesterol | 0 mg |
| Total Dietary Fiber | 25.20 g |
| Protein | 11.88 g |
| Vitamin A (Beta Carotene) | 37572 lU |
| Vitamin C | 1532.40 mg |
| Vitamin D | 0 mcg |
| Calcium | 84 mg |
| Iron | 5.16 mg |
| Sodium | 48 mg |
| Potassium | 5.64 g |
| Ash |  |

Data obtained from multiple sources including testing and literature. Data is not lot specific and should not be considered a specification.

