



CHILLIPOPS

(CREAM CHEESE STUFFED CHERRY PEPPER)

Doc No EKOSP-1100/23
Rev 1.0
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Product Code: EKO1100
Size: Small 0(18-28) / Small 1(28-40mm)
Packing: 2.5kg vacuum bag, 200g vacuum bag, 907g Doypack pouch.
Max Shelf Life: 18 months frozen at -18°C after shipment. Keep in +4C after opening and consume in 1 days.

PRODUCT DESCRIPTION

Cherry peppers which are field grown by Ekofood are pitted, washed, and fermented with sugar brine. Peppers are filled with cheese. Coated with coating powder. Coated peppers are pre deep fried at 180C in frying oil, freeze with IQF method, packed. Country of origin is Turkey.

PHYSICAL PROPERTIES

Total defect 3pcs Max. (without coating)
Vegetative matter Max.1 pcs / 1 kg
Foreign matter Free from foreign matter and contamination

ORGANOLEPTICAL PROPERTIES

Taste	Color	Odor
Typical	Typical	Typical

CHEMICAL PROPERTIES

Parameter	Limit value	Method
Salt	3% Max	TS 2664
pH	4-4.5	ISO 1842

MICROBIOLOGICAL PROPERTIES

Parameter	Guide value	Method
<i>Bacillus cereus</i>	<10000 CFU/g	EN ISO 7932
<i>Coagulase Positive Staphylococci</i>	<10000 CFU/g	EN ISO 6888-1
<i>Sulphidereducing anaerobic</i>	<10000 CFU/g	ISO 15213
<i>E.coli</i>	<10 CFU/g	ISO 4812
<i>Listeria mono.</i>	Negative / 25g	TS EN ISO 11290-1
<i>Salmonella spp.</i>	Negative / 25g	TS EN ISO 6579-1

INGREDIENTS

Cherry pepper, Cream cheese (**Pasteurised fresh cow's milk, milk fat**, topioca starch, lactic culture, salt, stabilizer (E412, E466, E401), Mozzarella cheese (**Pasteurized cow's milk**, starter culture, rennet, salt, preservative (potassium sorbate), anti-caking agent (cellulose), Sugar, Vinegar, Salt.
Coating materials: Water, **Wheat flour**, **Egg powder**, Salt, Black pepper, Turmeric, Coating powder.
For deep frying: Sunflower oil, Cottonseed oil, Antioxidant (Butylated Hydroxytoluene (BHT)), Anti-foam (Dimethyl Polysiloxane DMPS)).

LABELING

Product name, ingredients, net weight, drained weight, producer name & address, origin, lot number, crop year, together with any other standard information.

NUTRITIONAL VALUE IN 100gr

Calories	960 kJ/230 kcal
Fat	10 g
which of saturates	0.1 g
Protein	8 g
Carbohydrate	28 g
Fibre	2.0 g
which of sugars	6 g
Salt	1.1 g

ALLERGENIC COMPONENTS & GENETICALLY MODIFIED ORGANISMS

•The product contains **MILK, GLUTEN, EGG** according to EU-guideline 1169/2011 Other allergenic components labeled in the EU-guideline 1169/2011 have to be excluded including through cross – contaminants and carry –over effects. It is recommended babies do not consume this product.
• Cooking recommendation: Without defrosting Option 1: 170C 3-4 minutes in hot oil. Option 2: Heat the onion to 250C with the upper and lower fan on. Lightly grease the Chilipops with sunfloweroil. Put the grill on the baking tray, place the Chilipops on it and cook on the middle shelf for 8 minutes.
• The raw material is produced without genetically modified ingredients, additives, flavors, processing aids or microorganisms according to the EU-guideline 1829/2003 and 1830/2003

PACKING & STORAGE CONDITIONS

• Store and transport in frozen condition.



-18°C.

