



# Reduced Moisture™ Green Chili Peppers Mild Anaheim

## DESCRIPTION

Reduced Moisture Green Anaheim Chili Peppers are produced from fresh, firm, well-shaped chili peppers which are consistently low in heat; without wide variation. Green Chili Peppers are destemmed, washed, diced, and gently air dried to remove approximately half the moisture, heat treated thru White Oak's proprietary SHS micro control system and quick-frozen to preserve natural flavor and color.

### SHAPE AND SIZE

Diced 3/8" (9.5 mm)

Diced 1/4" (6 mm)

### APPLICATION

May be used fresh or frozen in any application where green chili peppers are desired, such as appetizers, ethnic foods, pizzas, salsas, cheese products, frozen entrees, and sauces.

## USAGE

Reduced Moisture Green Chili Peppers may be added directly to frozen, refrigerated, hot pack or canned preparations. Add frozen or defrosted to fresh products as appropriate. Use approximately one-half the weight of fresh, canned, brined or regular IQF Green Chilies.

## FEATURES & BENEFITS

**No weeping:** By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Chili Peppers are defrosted.

**Intensified Flavor and Color:** The Reduced Moisture process concentrates the fresh taste and color of mild green chilies.

**Superior Texture:** The Reduced Moisture process minimizes cell damage and the mushy texture often associated with canned, brined or frozen green chilies.

**Economy:** Reduced weight and volume lowers transportation, handling and storage costs.

## WHITE OAK QUALITY CONTROL

White Oak Frozen Foods products meet all Public Health Standards and are produced in accordance with good manufacturing practices. Reduced Moisture Green Chilies are certified Kosher.

## AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for residues.

(Over)