



Reduced Moisture™ Sweet Green Jalapeños

DESCRIPTION

Reduced Moisture Diced Sweet Green Jalapeños are made from a proprietary variety of no heat jalapeño peppers. The fresh jalapeño is stemmed, washed and diced. The fresh jalapeño is partially dehydrated to remove some of the moisture and then frozen. Product is available as sweet pungency.

SHAPE AND SIZE

Diced 3/8" (9.5 mm)
Diced 1/4" (6.4 mm)

APPLICATION

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

USAGE

No preparation required. Reduced Moisture Diced Green Jalapeños are ready for use.

FEATURES & BENEFITS

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

Intensified Flavor and Color: The Reduced Moisture process improves the taste and appearance of frozen jalapeños.

Superior Texture: The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular frozen products.

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

WHITE OAK QUALITY CONTROL

White Oak Frozen Foods meet all Public Health Standards and are produced in accordance with good manufacturing practice. Reduced Moisture Jalapeños are certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for residues.

(Over)