



Reduced Moisture™ yellow bell peppers

DESCRIPTION

Reduced Moisture Yellow Bell Peppers are produced from fresh, firm, well-shaped bell peppers, grown from carefully controlled hybrid seed stock. The peppers are fully cored and sized, then gently dehydrated to remove approximately one-half the weight, then quick-frozen to preserve natural fresh flavor and color.

SHAPE AND SIZE

SHAPE AND SIZE	ITEM NO.
Diced 1/4" (6.4 mm)	540
Diced 3/8" (9.5 mm)	543
Strip 1/4" x natural (6.4 mm)	546
Strip 3/8" x natural (9.5 mm)	545

APPLICATION

May be used fresh or frozen in any application where fresh yellow bell peppers are desired, such as pizzas, refrigerated and frozen entrees, deli salads, dressings, meat formulas, canned soups and stews. Well suited to steam table applications.

USAGE

Reduced Moisture Yellow Bell Peppers may be added directly to frozen or canned preparations. Add frozen or defrosted to fresh products as appropriate. Use approximately one-half the weight of fresh or regular frozen.

FEATURES & BENEFITS

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

Intensified Flavor and Color: The Reduced Moisture process concentrates the flavor and appearance of the frozen peppers.

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

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 Bell Peppers are certified Kosher.

AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for pesticide and herbicide residues.

(Over)