



**GRADE** - No US Grades Given

**PACK** - 5 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality Jalapeno chile peppers should arrive with firm, bright green to greenish-black, glossy skin. Jalapenos with slight surface striations or brown lines, aka corking or checking, are said to be hotter and sweeter than those without the markings. Jalapenos should be of a generally consistent size, 2 to 3 ½ inches in length. Jalapeno chile peppers range at 2,500 to 5,000 units on the Scoville scale.

#### **AVOID / REJECT**

Avoid product showing a dull appearance or signs of shriveling, pitting, soft shoulders or sidewalls.

#### **STORAGE / HANDLING**

Peppers are best stored in the original carton in the warmest part of the cooler ideally between 45-50 degrees F. Peppers are subject to chill injury when stored for prolonged periods below 45 degrees F, which results in pitting and accelerated decay.

#### **OTHER**