



# Dehydrated Bell Pepper

## Specifications :

Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

## Detail Introduction :

Payment Type:L/C,T/T,D/P

Incoterm:FOB

Min. Order:2000 Kilogram

Transportation:Ocean

Supply Ability & Additional Informa...

Packaging: 20kg/double plastic bags inside and carton outside or packing at buyer`s option  
Productivity: 1000T/year  
Transportation: Ocean  
Place of Origin: CHINA  
Supply Ability: 100tons every month  
Certificate: BRC grade A/ Kosher/ Halal/ ISO22000:2005/ISO9001:2015  
HS Code: 071290  
Payment Type: L/C,T/T,D/P  
Incoterm: FOB

Packaging & Delivery

Selling Units:

Kilogram

Package-Type:

20kg/double plastic bags inside and carton outside or packing at buyer`s option

Bell pepper has a variety of colors, such as red, yellow, and green. It is widely used in side dishes. Bell pepper is rich in vitamin C, radish, vitamin B6, vitamin E, and folic acid. The redder the pepper, the higher the nutritional value. Eating them raw is the best way to capture all the nutrients. Dehydration gives the red bell peppers a longer shelf life while retaining most nutrients. After rehydration, the peppers are fresh as ever. The bright color and sweet flavor make them perfect for salads and other cold dishes. When cooked, the peppers become luscious and roast up beautifully.

Microbial property (According to different grades)

Total plate count: <300,000cfu/g

Mould/Yeast: <500cfu/g

Coliform: <500cfu/g

E.coli: < 3 /g Max

Salmonella?Negative in 375 gms.

Moisture: 10% max