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 optionProductivity: 1000T/yearTransportation: OceanPlace of Origin: CHINASupply Ability: 100tons every monthCertificate: BRC grade A/ Kosher/ Halal/ ISO22000:2005/ISO9001:2015HS Code: 071290Payment Type: L/C,T/T,D/PIncoterm: 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