Empacadora DEL Golfo Plant

Veracruz, Mexico

Empacadora del Golfo de Mexico
Located in Veracruz, MX

1st Crop
July-Sept

The 1st crop located in Chihuahua is the largest and most reliable crop of which most jalapenos are packed.

2nd Crop
Oct-Dec

2nd crop is located in the Yucatan Peninsula and produces a variety of pepper that is very suitable for Nacho Sliced because of the thicker meat in the walls.

3rd Crop
Dec-Mar

The 3rd crop is from the Chiapas region and is basically a fill in until the Chihuahua crop comes in.

JALAPENO CROP LOCATION & GROWING PERIODS

CHIHUAHUA REGION
(JUNE-SEPTEMBER)

Chihuahua's jalapeño crop is the largest in the country and it accounts for almost 40 % of the total production. This crop lasts from late June until September and establishes the price range of the peppers for the rest of the year.

The canners depend on this crop to produce most of their yearly needs, especially on whole jalapeños due to the quality of the varieties of jalapeños grown in that area.

Pepper prices for the new contract period are determined by the number of fields that are planted in May. Therefore, contracts for a yearly commitment (July-June) are negotiated in late May or early June.

YUCATAN PENINSULA
(OCTOBER-APRIL)

Because there is no freezing winter in Southern Mexico, jalapeños are grown in smaller tropical fields. There is no irrigation in this area and because of this, farmers have to plant their seeds in August/September in order to take advantage of the raining season. The peppers from these areas come in to the market from October until April.

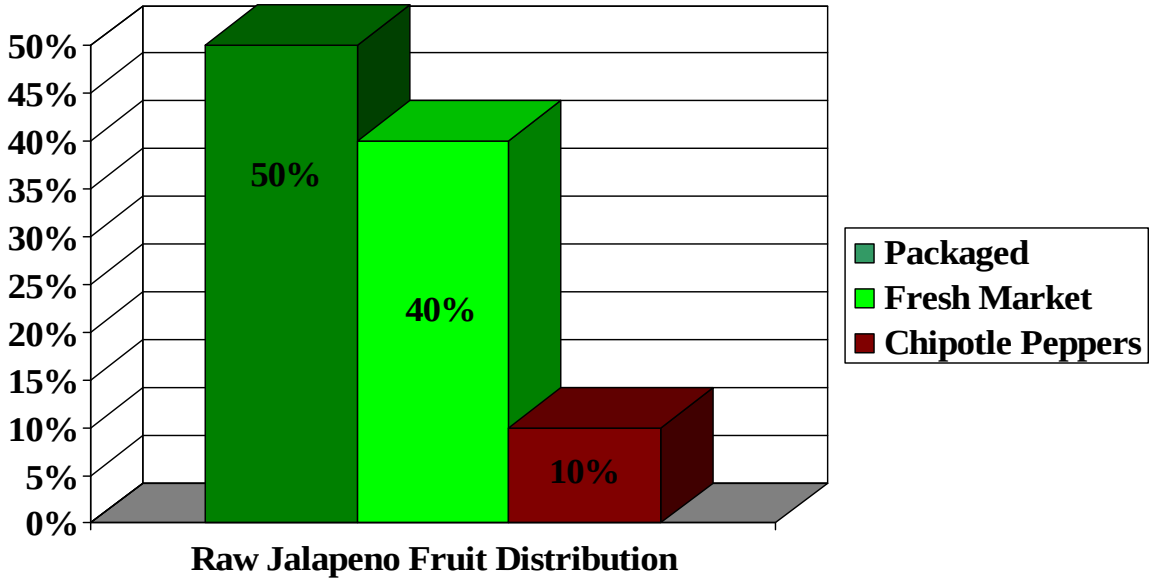
Southern Mexico's variety of jalapeño's are milder and the walls of the peppers are thicker, and thus ideal for nacho slices.

Pricing is usually set based on the Chihuahua crop.

Jalapeno Fruit Allocation

Of the jalapeño peppers grown in Mexico, approximately 50% are used by the canneries, 40% by the fresh market, and the remaining10% are used to make chipotle peppers (dry smoked jalapeños).

The fresh market always looks for the best peppers and is willing to pay higher prices. Because of this, when the crops are small, the fresh market takes the lion's share of the crops thus driving up the price for the raw fruit and limiting supply to the canners.



- Jalapeño peppers are received from the fields in 30 kg (66 lbs) plastic bags that are loaded in large trucks

- The trucks are unloaded to this staging area.

- The jalapeños are emptied from the bags, blown (to take away the leaves and other debris from the fields) and pre-washed with chlorinated water.

- Jalapenos are sorted by size.

- Of these three bags, the middle one meets the 80/90ct specification.

- After being sorted by size, the jalapenos are then sorted by sight.

- These are jalapeño peppers are discarded from the production lines and will latter be used in other products such as jalapeño puree and field run jalapeños.

- After being sorted by size and sight, the jalapeños are again washed with chlorinated water.
- In this process the jalapeños go through an area in which the stones (if there is any left) are taken away.

- The cans come to the production line from the warehouse staging area.

- The cans are then filled with jalapeño peppers.

- After filling the cans with jalapeños, brine is added.

- Every 10 minutes product is pulled from the line to ensure that it meets specs.
- If a problem is detected, then the production line is stopped until the issue is corrected.

- After being canned, the jalapenos are then sterilized in Continuous Cocking-Coolers.

- These vats are used to sterilize products such as chopped jalapenos and chipotle peppers.

- Labeling Line.

- Boxes are being fed into the packaging line.

- Product is palletized and ready to ship.