

"SPECIFICATIONS SHEET"

Prepared by: Quality Inspector

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Reviewed and approved by: Production Manager

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Replaces: None

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GENERAL

Product: Cayenne Pulp

Formulation: 82% hot pepper
18% Salt

Ingredients: Pepper and Salt

Description: Red hot pepper pods variety Cayenne without stem, leaves, clean and processed in a steel stainless hammer mill. Then peel and seeds are removed in a pulping machine using a No.40 mesh

NOTE: No water added or removed from the paste.

APPLICATIONS

For several uses in the food industry

PHYSICAL AND CHEMICALS CHARACTERISTICS:

VARIABLES	RANGES	
	Min	Max
Moisture (%)	70%	90%
°Brix	21.0	25.0
Total Solids (%)	21.0	25.0
Peppers solids on dry basis (%)	5.0	7.0
Salt (%)	17.0	19.0
pH	3.0	4.2
Consistency (cm/15s)	N/A	17.0
Color	Not standardized	
Heat Factor:	Not standardized	
Colloid Mill:	< 0.1 mm particle size	
Other:	Two times passed through colloid mill	

MICROBIOLOGICAL CHARACTERISTICS

VARIABLES	RANGES
Total count plate:	1*10 ⁶ C.F.U/g Max
Mold and yeast:	1*10 ⁴ C.F.U/g Max
Total coliforms:	MPN 3/g
E. Coli:	MPN 3/g
Salmonella:	Negative

NOTE: It is normal to have a layer of yeast and moulds growing on top of mash because fermentation does not stop

SHELF LIFE

Two years from production date

RECOMMENDED STORAGE CONDITIONS

Under cover in a dried place, below 20°C (68°F)

PACKING INFORMATION

Certificated crate wood with a polipropilen bag and two polietilen bag of one thousand kilograms capacity