



EP-006

"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: Pepper Mash 15%

Formulation: 85 % Pepper
15% Salt

Ingredients: Hot pepper and Salt

Description: Red hot pepper pods without stem, leaves. Clean and processed in a steel stainless hammer mill

NOTE: No water added or removed from the paste.

APPLICATIONS

For food and hot sauces industries uses

PHYSICAL AND CHEMICALS CHARACTERISTICS:

VARIABLES	RANGES	
	Min	Max
Moisture (%)	75%	77%
Brix	23.0	25.0
Total Solids (%)	23%	25%
Peppers solids on dry basis (%)	8.0	10.0
Salt (%)	14.0	16.0
pH	3.5	4.2
Consistency (cm/15s)	6.0	10.0
Color	Red	
Smell:	Strong pungency	

MICROBIOLOGICAL CHARACTERISTICS

VARIABLES	RANGES
Total Count Plate:	1*10E+06 C.F.U/g Max
Mold and yeast:	1*10E+04 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). Protected against harmful fauna

PACKING INFORMATION

- Flexibags (23480 Kg in a 20 feet container)
- Wood crates with a superbag and two plastic bags. (1000 kg each, 20 per 40 feet container)