



EP-042

"SPECIFICATIONS SHEET"**Prepared by:** Quality Assurance Department**Issue No.:** 3**Review and Approved by:** General Manager**Pagina:** 1 de 1**Issue date:** October, 2017**Review date:** November 2021**GENERAL INFORMATION**

Product identification: Dry chili pepper mash

Formulación: 82% hot chili pepper mash
18% Salt

Ingredients: Hot chili pepper mash and salt

Process description: Ripe fruits of *Capsicum* sp. Without stem and leaves are ground in a steel stainless hammer mill, dried with hot air until $12,0 \pm 1,1$ % of humidity and ground twice in a steel stainless hammer mill.

APLICATIONS

For several uses in the food industry.

PHYSICAL AND CHEMICALS CHARACTERISTICS

VARIABLES	RANGOS	
Moisture:	<12%	(karl-Fisher)
Salt:	50%	60%
Total ashes:	<10%	(ASTA 3,0)
Insoluble ash:	<2%	(ASTA 4,0)
Visual color:	deep orange	Sensorial
Smell:	characteristic and natural of the product	Sensorial
Flavor:	Very Spicy	Sensorial

MICROBIOLOGICAL CHARACTERISTICS

VARIABLES	RANGES	
Total count plate:	<2,000,000	CFU/g
Mold and yeast:	<100,000	CFU/g
E. coli:	<3	MPN/g
Salmonella :	Absent	In 25 g

SHELF LIFE

18 months (if it is storage under appropriate environmental conditions)

STORAGE CONDITIONS

In a cool, ventilated area, free of harmful fauna. Do not expose to sunlight to minimize oxidation and color changes

Temperature below 25 °C (77°F)

PACKING INFORMATION

One polyethylene bag with a internal high density polypropylen liner.

Twenty- five (25) kilograms each bag. It also can change according to customer specifications

May vary according to customer specifications.

Label: made with adhesive material to surfaces.

Label content: product name, batch, storage condition, manufacturing and expiration date, weight, company name and geographical location.