

AJI AMARILLO PASTE (Yellow Aji Pepper Paste)



Product code:	CON1001
Name:	Yellow pepper paste (based of yellow chili paste).
Product type:	NTP 209.238 - Aji Pepper Paste.
Presentation:	Jars of glass - NET content 205 Gr.
Composition (ingredients and additives):	Yellow pepper, salt, acidity (citric acid) preservatives (sodium benzoate) and stabilizer (tara gum).
Special storage conditions:	Keep in a cool, dry place at room temperature.

Preparation:	According to the form of use, it can be: As dressing or ingredient, according to the dish being prepared. As a basis for other chili sauces, mixed with other ingredients.										
Ways to use:	It can be used basically as an input in the preparation of various dishes for the purpose of adding flavor and color, along with mild spiciness. You can also prepare other pepper sauces using this as a base.										
Trans fat:	Does not contain trans fats.										
Special labeling:	This product has been manufactured in a production facility where products containing peanuts, mustard, and monosodium glutamate have been processed.										
Life time of the product:	1 year.										
Special storage conditions:	The product should be stored at room temperature in a cool, dry place. The product is distributed in cartons containing 24 units, stacked in columns of 6 boxes maximum; and they are transported in vehicles duly sealed and previously cleaned.										
Physicochemical properties:	<table> <tr> <td>-PH (at 20 ° C)</td> <td>: 4.0 - 4.4</td> </tr> <tr> <td>-Acidity (expressed as acetic acid)</td> <td>: 1.5%</td> </tr> <tr> <td>-Soluble solids</td> <td>: > 11 (greater or equal)</td> </tr> <tr> <td>-Humidity, maximum</td> <td>: 70%</td> </tr> <tr> <td>-Dry extract</td> <td>: 14% - 15%</td> </tr> </table>	-PH (at 20 ° C)	: 4.0 - 4.4	-Acidity (expressed as acetic acid)	: 1.5%	-Soluble solids	: > 11 (greater or equal)	-Humidity, maximum	: 70%	-Dry extract	: 14% - 15%
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Microbiological characteristics:	<p>Microbiological characteristics (according to the Microbiological health quality and safety for food and drinks for human consumption criterion - regulations of the Ministry of Health - posted on August 27, 2008).</p> <table> <tr> <td>-Digitization of molds</td> <td>: < 10² cfu/g</td> </tr> <tr> <td>-Number of yeasts</td> <td>: < 10² cfu/g</td> </tr> <tr> <td>-Numbers of coliforms</td> <td>: < 10² MPN/g</td> </tr> </table>	-Digitization of molds	: < 10 ² cfu/g	-Number of yeasts	: < 10 ² cfu/g	-Numbers of coliforms	: < 10 ² MPN/g				
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Sensory characteristics:	<p>Color: Yellow homogeneous characteristic. Appearance: Liquid Paste Taste: Spicy, characteristic of the product. Smell: Unique to the product.</p>										

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