

## **CHILI WITH HUACATAY SAUCE**

Food Suppliers

Presentation:

Product code: CON1002

Name: Chili with Huacatay sauce.

Product type: NTP 209.238 - PEPPER SAUCES.

Composition (ingredients and

additives):

Yellow pepper, ground huacatay, vegetable oil, salt, peanuts, cumin, black pepper, amplifier of flavor (E621), citric acid (E-330), sodium (E-211) benzoate, gum tara (E-417) and phosphoric

acid (E338).

1) bag x 1 kg. in presentations from 1 to 5 kg.

(2) Doypack x 1 Kg.

3) PET containers with a net content of 240 gr.

(4) glass jars with a net content of 205 g and 210 gr.

(5) glass jars with a net content of 300 gr.

(6) Sachets x 50 gr.

(7) PET bottles x 370 gr.

Conditions of transportation and storage: Transportation: Not refrigerated.

Storage: At room temperature.

Stacking: Columns of 6 boxes Max. (for 4 and 5) and column of 8 boxes Max. (for 3 and 7).

Preparation: This is a product of direct consumption.

Ways to use: Its intended use is as accompaniment in different types of meals, sandwiches or as consumers

prefer.

Trans fat: It contains none.

Special labeling: This product has been manufactured in a production line where processed products containing

peanuts, mustard, and monosodium glutamate have been processed.

Life time of the product: 6 months while the sachets-doypack-bag is sealed and once opened, refrigeration is

recommended.

For jars, 1 year as long as it remains sealed and once opened, refrigeration is recommended.

Physicochemical properties: - PH (at 20 ° C) : 4,2 – 4,5

- Acidity (expressed as acetic acid) : < 1.0 %

Microbiological characteristics: 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).

- Digitization of molds  $: < 10^2 \text{ UFC/g}$ - Number of yeasts:  $: < 10^2 \text{ UFC/g}$ - Numbers of coliforms:  $: < 10^2 \text{ NMP/g}$ 

Sensory characteristics: Color: Greenish-yellow.

Appearance: Smooth, thick, visible presence of huacatay.

Taste: Characteristic spicy.

Smell: Characteristic of the product.

## **GOLDIE FOOD SUPPLIERS SAC**





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