

HUANCAÍNA SAUCE



Product code:	CON1003
Name:	Huancaína sauce.
Product Type:	NTP 209.238 - SALSAS DE AJI. (Aji Pepper Sauce)
Composition (ingredients and additives):	Milk, yellow chili, cheese, soda cracker, salt, oil, spices, acidifier (E-330), antioxidant (E-321) and preservative (E-211).

Presentation:	1) Bag x 1 kg. in presentations from 1 to 5 kg. 2) PET containers with a net content of 205 gr.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature. Stacking: Columns of 5 boxes Max. (for 1) and column of 6 boxes Max. (for 2).
Preparation:	This is a product of direct consumption.
Ways to use:	Its intended use is as an 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 produced.
Life time of the product:	6 months while the bag is sealed and after opening, refrigeration is recommended. For bottles, 1 year as long as it remains sealed and once opened, refrigeration is recommended.
Physicochemical properties:	- PH (at 20 ° C) : 4,6 – 5,0 - 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 UFC/g - Number of yeasts : < 10 ² UFC/g - Numbers of coliforms : < 10 ² NMP/g
Sensory characteristics:	Color: yellow. Appearance: Semi-pasty . Taste: Characteristic spicy. Smell: Characteristic of the product.