

DRESSING FOR KEBABS



Product code:	CON1004
Name:	Dressing for kebabs.
Product type:	Panca red hot pepper and various spices dressing.
Composition (ingredients and additives):	Panca red hot pepper, vinegar red wine, vegetable oil, salt, garlic powder, ground cumin, ground black pepper, citric acid (E-330) and (E211) sodium benzoate.

Presentation:	Glass jars with a net content of 320 gr.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature. Stacking: Columns of 5 maximum boxes.
Preparation:	It is used as a condiment.
Ways to use:	To flavor all kinds of red meat and poultry without having to add anything else.
Trans fat:	Contains no trans fats.
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:	For bottles, 1 year as long as it remains sealed and once opened, requires refrigeration.
Physicochemical properties:	- PH (at 20 ° C) : 3,4 – 3,6 - Acidity (expressed as acetic acid) : < 1.5 %
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: Dark brown. Appearance: Fluid, with visible particles condiments. Flavor: Characteristic of the product. Odor: Characteristic of the product.