

## ROCOTO HOT SAUCE



<b>Product code:</b>	CON1005
<b>Name:</b>	Rocoto Pepper Paste (rocoto pepper based paste).
<b>Product type:</b>	NTP 209.238 - PEPPER SAUCES.
<b>Presentation:</b>	Glass Jar - NET content 205 Gr.
<b>Composition (ingredients and additives):</b>	Hot pepper, salt, acidity regulator (citric acid), stabilizer (gum tara), preservatives (sodium benzoate and potassium sorbate).
<b>Special storage conditions:</b>	Keep in a cool and dry place at room temperature.

<b>Preparation:</b>	According to the desired use, it can be: As a dressing, depending on the dish being prepared. As a basis for other chili sauces, mixed with other ingredients.										
<b>Ways to use:</b>	It can be used basically as an input in the preparation of various dishes for the purpose of adding flavor, color and spiciness; and you can also prepare other pepper sauces using this as a base.										
<b>Trans fat:</b>	It contains no trans fats.										
<b>Special labeling:</b>	This product has been manufactured in a production facility where products containing peanuts, mustard, and monosodium glutamate are processed.										
<b>Life time of the product:</b>	1 year.										
<b>Special storage conditions:</b>	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.										
<b>Physicochemical properties:</b>	<table> <tr> <td>- PH (at 20 ° C)</td> <td>: 4.0 – 4.4</td> </tr> <tr> <td>- Acidity (expressed as acetic acid)</td> <td>: &lt; 1.5%</td> </tr> <tr> <td>- Soluble solids</td> <td>: &gt;11 (greater or equal)</td> </tr> <tr> <td>- Humidity, maximum</td> <td>: 70%</td> </tr> <tr> <td>- Dry extract</td> <td>: 14% - 15% according to NTP 209.238. Chili sauces.</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% according to NTP 209.238. Chili sauces.
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<b>Microbiological characteristics:</b>	<p>Microbiological characteristics (according to the microbiological criterion for health quality and safety for food and drinks for human consumption - Regulations of the Ministry of Health-posted on August 27, 2008).</p> <table> <tr> <td>- Digitization of molds</td> <td>: &lt; 10<sup>2</sup> UFC/g</td> </tr> <tr> <td>- Number of yeasts</td> <td>: &lt; 10<sup>2</sup> UFC/g</td> </tr> <tr> <td>- Numbers of coliforms</td> <td>: &lt; 10<sup>2</sup> NMP/g</td> </tr> </table>	- Digitization of molds	: < 10 <sup>2</sup> UFC/g	- Number of yeasts	: < 10 <sup>2</sup> UFC/g	- Numbers of coliforms	: < 10 <sup>2</sup> NMP/g				
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<b>Sensory characteristics:</b>	<p>Color: Pale red Appearance: Liquid paste Flavor: Product is characteristically spicy Smell: Unique to the product.</p>										

### GOLDIE FOOD SUPPLIERS SAC

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