

ROCOTO SAUCE WITH AJI LIMO



Product code: CON1006

Name: Rocoto sauce with Aji Limo.

Product type: NTP 209.238 - PEPPER SAUCES.

Composition (ingredients and

additives):

Hot pepper, Ají limo, salt, citric acid (E330), (E211) sodium

benzoate and gum tara (E417).

Presentation: 1) glass jars with a net content of 300 gr.

2) glass jars 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.

Preparation: This is a product of direct consumption.

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

consumer prefers it.

Trans fat: 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: 1 year as long as it remains sealed and once opened, requires refrigeration.

Physicochemical properties: - PH (at 20 ° C) : 4,3 – 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: Red.

Appearance: Smooth doormat.

Flavor: Spicy characteristic of the product. Smell: Characteristic of the product.