

CRIOLLO PEPPER SAUCE



Product code:	CON1007
Name:	Criollo Pepper sauce (A base of yellow pepper, oil, and seasonings).
Product type:	NTP 209.238 - PEPPER SAUCES.
Composition (ingredients and additives):	Hot pepper, Ají limo, salt, citric acid (E330), (E211) sodium benzoate and gum (E417) tara.

Presentation:	1) PET containers with a net content of 240 gr. 2) glass jars with a net content of 205 g, 210 gr. 3) PET bottles x 370 gr.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature. Stacking: Columns of 6 boxes Max. (for 1 and 2) and column 8 max. (for 3).
Preparation:	This is a product of direct consumption.
Ways to use:	Its intended use is as accompaniment in different variety of meals, sandwiches or as the consumer prefers it.
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:	1 year as long as it remains sealed and once opened, requires refrigeration.
Physicochemical properties:	- PH (at 20 ° C) : 4,1 – 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 UFC/g - Number of yeasts : < 10 ² UFC/g - Numbers of coliforms : < 10 ² NMP/g
Sensory characteristics:	Color: Yellow characteristic. Appearance: Smooth and thick, visible presence of oregano leaves. Taste: Characteristic is spicy. Smell: Characteristic of the product.

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