

## PANCA HOT PEPPER PASTE



**Product code:** CON1008

**Name:** Panca red hot pepper paste (paste-based aji panca).

**Product code:** NTP 209.238 - PEPPER SAUCES.

**Composition (ingredients and additives):** Yellow pepper, water, salt, citric acid (E330), (E211) sodium benzoate.

**Presentation:** 1) bag x 1 kg. in presentations from 1 to 5 kg.  
2) Doypack x 1 Kg.  
3) glass jars with a net content of 205 gr.  
4) Sachet x 50 gr.

**Conditions of transportation and storage:** Transportation: Not refrigerated.  
Storage: At room temperature  
Stacking: Columns of 6 boxes maximum (for item 3), 5 columns maximum crates.

**Preparation:** According to the form of use, it can be:  
As dressing, according to the dishes being prepared.  
As a basis for other chili sauces, mixed with other ingredients.

**Ways to use:** It can be used basically as an input in the preparation of various dishes use with the intention of adding flavor, color and spiciness; you can also prepare other pepper sauces using this as a base.

**Grasas trans:** 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:** 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) : 3,8 – 4,1  
- 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<sup>2</sup> UFC/g  
- Number of yeasts : < 10<sup>2</sup> UFC/g  
- Numbers of coliforms : < 10<sup>2</sup> NMP/g

**Sensory characteristics:** Color: Dark red characteristic.  
Appearance: Doormat, slightly fluid.  
Taste: Characteristic of the product.  
Smell: Characteristic of the product.