

GROUND HOT PEPPER SAUCE

Product code:	CON1009
Name:	Ground hot pepper sauce. (Sauce made with hot pepper, mustard and seasonings)
Product code:	NTP 209.238 - PEPPER SAUCES.
Composition (ingredients and additives):	Rocoto, vinegar, oil, salt, sugar, onion powder, garlic powder, sodio(SIN211J), monosodium glutamate (SIN621), ascorbic acid (sin3u0) benzoate, gum xanthan gum (SIN415), guar gum (No 412).
Presentation:	1) Doypack x 1 Kg. 2) PET containers with a net content of 240 gr. 3) glass jars with a net content of 210 gr. (4) PET bottles x 370 gr.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature. Stacking: Columns of 5 crates Max. for 3, column 6 boxes Max. and for 2 and 4 columns of 8 boxes Max.
Preparation:	This is a product of direct consumption.
Ways to use:	Its intended use is as accompaniment in different types of meals, sandwiches or as consumers prefer.
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) : 4,0 – 4,4 - 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: Pale red. Appearance: Smooth, thick. Flavor: Spicy - characteristic of the product. Smell: Characteristic of the product

GOLDIE FOOD SUPPLIERS SAC

