

Aji Pepper Sauce

Product code:	CON1010
Name:	Aji Pepper Sauce.
Product type:	Aji Pepper Sauce along with condiments.
Composition (ingredients and additives):	Yellos Aji peppers , oil, salt, monosodium glutamate, pepper, cumin, peanuts , citric acid (E330), gum tar (E417) y sodium benzoate(E211)
Presentation:	1) bags x 1 kg. in presentations from 1 to 5 kg. 2) Doypack x 1 Kg. 3) PET containers with a net content of 240 gr. 4) glass jars with a net content of 210 gr. 5) PET bottles with a net content of 370 gr.
Conditions of transportation and storage:	Transportation: Not refrigerated. Storage: At room temperature. Stacking: Column 6 maximum (for 4 and 5) boxes and columns 8 boxes (to 3).
Preparation:	This is a product of direct consumption.
Ways to use:	Its intended use is as an accompaniment in different types of meals, sandwiches or as consumers prefer.
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:	6 months if the bag/doypack/sachets remain sealed and once opened, refrigeration is recommended. For jars, 1 year while unopened and once opened, requires refrigeration.
Physicochemical properties:	- PH (at 20 ° C) : 4,2 – 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 homogeneous characteristic. Appearance: Smooth and thick. Taste: Characteristic of the product. Smell: Characteristic of the product.