

Cappia pepper - Salted and Oiled

PRODUCT SUMMARY

- Dehydrated oiled and salted of cappia pepper produced by licensed REV dehydration technology.
- Produced from cappia pepper.
- This product complies with Turkish Food Codex.
- Produced in our plant which has BRC / ISO 22000 / ISO 9001 /HALAL /KOSHER certifications.

SENSORY ANALYSIS

TASTE

Typical oiled and salted cappia pepper flavor

ODOR

Typical oiled salted cappia pepper odor

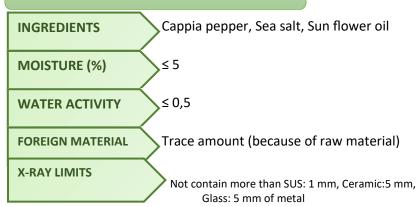
APPEARENCE

Typical crispy

COLOR

Typical oiled salted cappia pepper color

PHYSICAL & CHEMICAL SPECIFICATIONS



*May contain celery and dairy product.

MICROBIOLOGICAL SPECIFICATIONS

COLIFORM	≤ 100 cfu/g	(ISO 4832)
YEAST & MOLD	≤ 10000 cfu/g	(ISO 21527-2)
AEROBIC PLATE COUNT	≤ 10000 cfu/g	(ISO 4833-1)

ALARKO GIDA SANAYİ VE TİCARET A.Ş.

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PACKAGING AND STORAGE

- Shelf life: 24 months when stored in closed package.
- Storage Conditions: Recommended to Store in a cool, dry atmosphere.
- Packaging: enclosed in a 5 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product name,
- Ingredients,
- Date of production, best before date,
- Storage conditions,
- Batch number,
- Net weight,
- Producer name and address

Konya Ereğli Factory: Ereğli Organized Industrial Zone Kargacı Mahallesi, 4. Sok, No.21 42310, Eregli/Konya- TURKIYE

