

Capia Pepper

PRODUCT SUMMARY

- Dehydrated capia pepper produced by licensed REV dehydration technology.
- Produced from fresh capia pepper.
- Contains no additional ingredient.
- 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 capia pepper flavor
ODOR	Typical capia pepper odor
APPEARENCE	Typical crispy
COLOR	Typical capia pepper color

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS	100 % Capia pepper
MOISTURE (%)	≤ 5
WATER ACTIVITY	≤ 0,5
FOREIGN MATERIAL	Trace amount (because of raw material)
X-RAY LIMITS	Not contain more than SUS: 1 mm, Ceramic:5 mm, Glass:5 mm of metal

*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)

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 3 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

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