

JALAPEÑO PEPPER powder



PRODUCT DESCRIPTION

SENSORY ANALYSIS

TASTE

Characteristic jalapeño pepper flavor

ODOR

Characteristic jalapeño pepper aroma

APPEARANCE

Powdery appearance

COLOR

Characteristic jalapeño pepper color

Dried using patented REV® and Air-Dry Technologies.

Made from dried jalapeño pepper.

Contains no additives or added sugar.

Compliant with the Turkish Food Codex.

BRC, HELAL, KOSHER certified production.

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENT

100 % Jalapeño Pepper

MOISTURE

≤ 5

WATER ACTIVITY

≤ 0,5

FOREIGN MATERIAL

Trace amount (inherent to the raw material)

X-RAY LIMITS

1.0 mm SUS

5.0 mm Ceramic

5.0 mm SS

} No detection above

*May contain trace amount of dairy and celery.

PACKAGING AND STORAGE

Shelf Life

24 months unopened

Storage

Store in a cool, dry place away from direct sunlight.

Packaging

5 kg net weighted alufoil modified atmosphere package, inside a corrugated box

LABELING

In compliance with Turkish Food Codex Regulations on Labeling, each package includes given information below:

- Product Name
- Ingredients
- Production Date
- Best Before Date
- Storage Conditions
- Lot Number
- Net Weight
- Producer Information

MICROBIOLOGICAL SPECIFICATIONS

COLIFORM	≤ 100 kob/g	(ISO 4832)
YEAST – MOLD AEROBIC	≤10000 kob/g	(ISO 21527-2)
PLATE COUNT	≤10000 kob/g	(ISO4833-1)