



Technical Product Specification

Article Code PICH00140 **Version**..... 1 **Date of approval**..... 16/10/14
Specification Number..... 1544
Product Chili Powder Fuensanta
Customer Article Number.....

Description Dried ground fruit from Capsicum Anuum L., mixed with garlic and spices.
Appearance Powder.
Colour Dark red to brown.
Flavour Mild to moderate hot. Aroma and flavour of garlic and spices.
Characteristics No GM product, not irradiated.
Ingredients Chili pepper, spices, common salt.
Shelf Life 24 Months. Keep at room temperature in a dry place.

	Item	Minimum	Maximum	Units	Method
Physical	Moisture		12	%	P-1/02
	Water Activity		0,6		P-1/03
Chemical	ASTA Colour	50	75	ASTA	AOAC 971.26
	Capsaicin	750	5.000	SHU	P-3/02
	Common salt (NaCl)	20	25	%	P-1/10
Microbiological	Salmonella		Absent	in 25 g	AOAC 2004,03
	E.Coli		10	cfu/g	AOAC 991.14

Dosage Good Manufacturing Practices.
Uses Seasoning of food products.
Allergens It contains no allergens (Regulation 1169/2011).
Packaging Polyethylene-polyamide bag or paper-polyethylene sack.

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