pimursa

Food solutions.

Technical Product Specification

Article Code ..... PICH00110 **Version**..... 1 **Date of approval**..... 16/10/14
Specification Number..... 1397
Product ..... Chili powder del Pilar
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	Spices, chili pepper, common salt.
Shelf Life	24 Months. Keep at room temperature in a dry place.

	Item	Minimum	Maximum	Units	Method
Physical					
	Moisture	5	12	%	P-1/05
	Water Activity		0,6		P-1/03
Chemical					
	ASTA Colour	50	75	ASTA	AOAC 971.26
	Capsaicin	800	1.400	SHU	P-3/02
	Common salt (NaCl)	7,25	8,75	%	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.

Lourdes Coll
Quality Assurance Manager
lcoll@pimursa.es