


	TECHNICAL SHEET	SWEET PAPRIKA FROM LA VERA P.D.O.	
Denomination of the product:	Sweet paprika from la vera Protected Designation of Origin		FR-FTC-01 (16/2/17) Rev 7
Raw material description:	Paprika from La Vera Protected Designation of Origin is obtained by milling red peppers of "ocáneas" varieties and, also, bola variety, all of them belonging to "Capsicum annum L.". All of the peppers used are harvested clean, health and ripe, with the variety's characteristic color, disease and pest free, dried using oak and holm oak wood, by the traditional drying system from La Vera. All the peppers come from the designed area by the P.D.O. specifications. Sweet paprika is produced using Bola and Jaranda varieties.		
Organoleptic characteristics:	- Color: Brownish red. - Aroma: Smoked - Taste: soft, sweet and smoked.		
Physical and chemical characteristics:	Moisture:	< 14 %	According to the P.D.O. "Pimentón de la Vera" specifications."
	Total ashes:	< 9%	
	Total insoluble ashes:	< 1%	
	Ether extract:	< 23%	
	Brute Fiber:	< 28 %	
	Color (ASTA):	>90	
	Artificial dyes:	Absence	
Micotoxins:	Aflatoxins (B1+B2+G1+G2):	< 10µg/kg Regulation (EC) no. 165/2010	
	Aflatoxin B1:	< 5µg/kg Regulation (EC) no. 165/2010	
	Ocratoxin A:	< 20 µg/kg Regulation (EC) no. 1137/2015	
Contaminants:	Pesticides:	According to EC regulations	
	Heavy metals:	Regulation (EC) No 1881/2006, RD 2242/1984	
Microbial characteristics:	Salmonella E. coli Sulphite-reducing Clostridium	Absence in 25g < 10 ufc/g < 1000 ufc/g	
Ingredients:	Sunflower oil may be added up to 3%.		
Foreseen use:	As a condiment or as an ingredient for human consumption.		
Non foreseen use:	Direct consumption in big amounts.		
Sensitive consumers:	None		
Halal certificate:	Halal certified product; License number: HQF-INC-124-2015		
Kosher:	Kosher certified		
List of allergens:	Absence of all the allergens listed in the annex II in (EU) regulation No. 1169/2011.		
GMO:	It does not contain any GMO.		
Conditions of storage and transport:	Preserve it in a fresh and dry storage room. Avoid sunlight keeping it properly sealed.		
Best before date:	Best before date: 24 months since production date. It is shown in the label. Product's shelf-life once opened will be the same, as long as it is preserved properly		
Packaging:	-Low density polyethylene bags with a kraft paper external cover, properly sealed and labelled, available in 5kg and 25 kg - 75g and 160g tin cans with plastic dispenser cover packed in carton (40 units per box) and 750g tin cans packed in carton (10 units per box). - 100, 250 and 1000 g three layer bags (Aluminium, polyethylene and polypropylene) packed in carton (40, 30 and 10 units per box respectively). -910 g PET jars with low density polyethylene dispenser cover, packed in carton (10 units per box)		
Nutrition Facts:	Calories	346 Kcal/100 g	
	Total fat:	17.9 %	
	Saturated Fat:	1.8 %	
	Total Carbohydrates:	30.3 %	
	Sugars:	19.8%	
	Protein:	15.9 %	
	Salt:	0.12 %	



**Denominación de Origen Protegida
PIMENTÓN DE LA VERA.**

El Consejo Regulador efectúa el seguimiento y control tanto del cultivo como del proceso de elaboración y proporciona etiquetas numeradas a las industrias envasadoras, una vez calificados los lotes amparados con la Denominación de Origen.

El Pimentón de La Vera, acreditado por su etiqueta numerada, se distingue además por sus características de aroma, sabor y estabilidad de color.

BRC FOOD & IFS

BRC Global Standard for Food Safety es una herramienta global basada en los más recientes y actualizados estándares y metodologías de seguridad en los alimentos. Los requerimientos del estándar se relacionan con el sistema de gestión de calidad y con el sistema HACCP, soportado por programas pre-requisito detallados.

La International Food Standard (IFS) es una norma de seguridad alimentaria con un constante sistema de evaluación utilizado para acreditar y seleccionar proveedores. Ayuda a los distribuidores a garantizar la seguridad alimentaria de sus productos y controla el nivel de calidad de los productores de productos alimenticios de marca blanca.

R.S. N° 24212/CC