

PRODUCT SPECIFICATION

Paprika Spanish

Description

The product shall be prepared from the dried, ripe fruit of Capsicum Annum L.

**General Requirements:**

Material and product shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in accordance with good commercial practice under strict sanitary conditions.

Standards

Chemical:

- |                       |             |
|-----------------------|-------------|
| 1. Moisture           | 12% Maximum |
| 2. Total Ash          | 10% Maximum |
| 3. Acid Insoluble Ash | 3% Maximum  |

Physical:

- |                        |  |
|------------------------|--|
| 1. Color               | Reddish orange to red  |
| 2. Extractable Color   | 100 ASTA color units   |
| 3. Flavor              | Characteristic   |
| 4. Odor                | Characteristic   |
| 5. Extraneous Material | As free of all extraneous material<br>as good manufacturing practice allows. |

**Storage**

Storage shall be under normal warehouse conditions, off the floor and away from walls. The above specification is to be used as a guideline only. Some Product variability is inherent in agricultural based products. Under these conditions, shelf life is estimated to be two years.