DONA ISABEL® E.I.R.L.

Importadora y Exportadora Doña Isabel E.I.R.L.

TECHNICAL SPECIFICATIONS

ROCOTO HOT PEPPER IN BRINE

Code : ET-ARS Version : 04

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Date : January 2019
Revised by: Quality Control

- 1. AREA: Quality Control
- 2. PRODUCT: Rocoto Hot Pepper in Brine
- 2.1. Product Description: Product obtained by canned rocoto hot pepper selected, in halves, from specie Capsicum pusbescens, prepared adequately in brine; subjected to pasteurization process, with addition of acids and permitted preservative.
- 2.2 Ingredients: Rocoto hot pepper, water, salt, citric acid and sodium benzoate as preservative.
- 2.3 TECHNICAL SPECIFICATIONS

CHARACTERISTICS		ACCEPTABLE RANGE	UNIT	TESTING METHOD
A. P	hysical-Chemical Character	istics		
A.1	Нq	3.4 - 4.5	pН	Potentiometer
A.2	Soluble solids	5% - 8%	g/100g	Salinometer
A.3	Impurity	Exempt	-	Visual inspection
B. S	ensory Characteristics			
B.1	Color	Characteristic red and uniform	-	Visual inspection
B.2	Smell-Taste	characteristic, characteristic to rocoto hot pepper	*	Sensory
B.3	Consistency	Firm	-	Visual inspection
C. A	Aicrobiological Characterist	ics	.1	
C.1	Comercial Sterility Test	Comercially Sterile	μ.	APHA/CMMEF 4 th Ed. Chapter 61 2001

- 3. CONSUMER FORMS: In dressings, stews.
- 4. **POTENCIAL CONSUMERS:** It can be consumed by the adults in general.
- 5. PRESENTATION: In glass container tightly closed of 20 oz x 12 units, 15 oz x 12 units in corrugated boxes. Too canned of 20 oz x 24 units and canned of 15 oz x 24 units in corrugates boxes.
- 6. SHELF LIFE: 3 years.
- 7. STORAGE CONDITIONS:

In a fresh and dry place. At room temperature and relative humidity no more than 98%.

Manufacturer Product Spec Sheet Distributed by GauchoGourmet 17401 Triton Schertz TX 78154

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