

	PRODUCT SPECIFICATIONS: “ÑORA” SPANISH DRIED PEPPER	Elaborated:	Code:PC-FT-03-67
			Ed.: 5
		Approved:	Date: 13-02-15
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Description	Round dried dark red pepper. Its flavour and appearance will be the characteristic of quality raw material. Presented in the absence of any foreign matter such as stones, metals, glass, rope, wood chips, etc..
Ingredients	A 100% natural product. The fruit of Spanish dried Pepper called “Ñora” (C. Annum).
Uses	Typical Spanish East Coast ingredient for dishes such as Rice, Fish, Soups and Stews. It really provides meals a very pleasant flavour.
Package	120g Plastic bottle.
Storage	Keep in a clean, dried, dark and cool place.
Shelf Life:	Refrigeration is recommended to maintain product quality Under these conditions the shelf life is estimated at 3 years.
Labelling	The foodstuffs supplied comply with the current Labelling Legislation.
Biological Specifications:	Escherichia Coli: < 10 u.f.c/g. Salmonella: Absence/25g. Anaerobios Sulfitoreductores: < 1000 u.f.c/g.
Physical & Chemical Specifications:	According to the raw materials used and the suppliers control followed, the Ñora distributed by Luis Penalva, S.L. does not exceed the limits stated on the Legislation about contaminants and toxic substances. Parameter’s limits are: Lead: max. 10ppm Arsenic: max. 3ppm
Quality Control	This product has been elaborated with first quality raw materials, following our procedure and control stated in our Procedure System about Food Safety based on the International Standard BRC v.7.
Legislation	REAL DECRETO 2242/1984, from 26th September. “Reglamentación Técnico –Sanitaria para la elaboración, circulación y comercio de condimentos y especias.”
Producer	Luis Penalva, S.L. – Plaza Magdalena, 13 03660 Novelda (Alicante)
Sanitary Reg. #	2400614/A