



**TECHNICAL SPECIFICATION SHEET**

<b>CONCENTRATED HOT RED PEPPER 13% Brix</b>	Specification No.	Edition	Effective date
	732	(1)	August 2010
Developed by Eng. Mohamed Farid	Approved by Eng. Mohamed Farid	Code nr HS	Product Code CP/AB220

**GENERAL DESCRIPTION**

Concentrated hot red pepper 20% Brix.

**1. INGREDIENTS**

The product is prepared by fresh and mature Egyptian hot red peppers (Jalapeno type) specially selected to suit P&J specification.

**Additives**

None permitted

**2. DETAILED TECHNICAL DATA**

**2a. PHYSICAL REQUIREMENTS**

<b>Brix (Soluble solids) at 20°C</b>	Not less than 20%
<b>Viscosity</b> Bostwick at 20.00% Bx, at 20°C	not less than 4.0 cm for 30 seconds
<b>Colour</b> Hunter/Gardner at 20.00% Bx, at 20°C BCR a/b	1.80 ± 0.10
<b>Red tile</b>	L 25.9 A 33.9 B 14.9
<b>Sieve Size</b>	1.5 mm + 0.8 mm
<b>Taste, aroma and flavour</b>	Good taste and flavour characteristic of processed hot red pepper. Free from any foreign flavours such as mould, tin etc. Free from off-odors and off-flavors
<b>Texture</b>	Homogenous and even in texture

**2b. CHEMICAL REQUIREMENTS**

<b>pH</b> 20.00% Bx, at 20°C	3.9 ± 0.20
<b>Heavy metals</b> In conformity with FAO/WHO and Egyptian food standards.	
<b>Pesticides</b> In conformity with FAO/WHO and Egyptian food standards.	
<b>Radiation</b> None.	
<b>Preservatives</b> Free from preservatives and added colors.	
<b>Pungency</b> 20000 Scoviles	



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**ALLERGENS**

Free from allergens.

**GMO**

Free from GMO's.

**3. MICROBIOLOGICAL REQUIREMENTS**

**Pathogenic micro-organisms**

None

**Micro-organisms which cause spoilage**

None

**4. PACKAGING**

**4a. Primary**

**i. Aseptic bags**

The product is aseptically filled in approximately 200 liter, metallised foil film bags (Scholle). The bags are examined concerning blown bags or any other type of damage. The product is then put into large polyethylene bags.

**ii. Drums**

The product is closed well and packed in about 200 kgs, clean steel drums, coated by food grade paint. All drums are cleaned before loading.

**4b. Secondary**

**i. Palletisation**

4 drums placed per pallet and each shall be fastened with a synthetic tape. Pallets are clean, undamaged and of good construction. A fumigation certificate or declaration that the wooden pallets are fully in poplar wood valid for non EU producers, can be provided..

**ii. Shrinkwrap**

The drums are covered additionally with a shrinkwrap foil (approx. 50 cm long) to protect them from soiling and displacement.

**5. LABELLING**

**Each drum shall have the following information:**

Name of company, address and trademark

Name of product

Statement "Made in Egypt"

Date of production and date of expiry

Net weight

Gross weight

Brix-value

Color

Bostwick



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pH  
Drum's number

**6. STORAGE CONDITIONS**

The product must be stored at room temperature in a dry place, protected from direct sunlight and heat, without having any noticeable change in product quality.

**7. SHELF LIFE**

Shelf life is 18 months when kept under proper storage conditions.