



Paste and Juice Co.
شركة العصائر والمصنعات



TECHNICAL SPECIFICATION SHEET

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

GENERAL DESCRIPTION

Concentrated hot red pepper 13% 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

Brix (Soluble solids) at 20°C	Not less than 13%
Viscosity Bostwick at 13.00% Bx, at 20°C	not less than 4 cm for 30 seconds
Colour Hunter/Gardner at 13.00% Bx, at 20°C BCR a/b	1.60 ± 0.10
Red tile	L 25.9 A 33.9 B 14.9
Sieve Size	1.5 mm + 0.8 mm
Taste, aroma and flavour	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
Texture	Homogenous and even in texture

2b. CHEMICAL REQUIREMENTS

pH 13.00% Bx, at 20°C	less than 4.2 ± 0.20
Heavy metals In conformity with FAO/WHO and Egyptian food standards.	
Pesticides In conformity with FAO/WHO and Egyptian food standards.	
Radiation None.	
Preservatives Free from preservatives and added colors.	



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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.