



PRODUCT SUMMARY

© EREĞLİ AGROSAN

SENSORY ANALYSIS

TASTE

Typical capia pepper flavor

ODOR

Typical capia pepper odor

APPEARANCE

Typical piece

COLOR

Typical capia pepper color

Dehydrated piece of capia pepper produced by licensedREV® dehydration technology.

Produced from dried capia pepper.

Contains no additional ingredient.

This product complies with Turkish Food Codex.

Produced in our plant which has **BRC, ISO 22000, ISO 9001, HaLAL, KOSHER** certifications.

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS

100 % Capia Pepper

MOISTURE (%)

≤ 5

WATER ACTIVITY

≤ 0,5

FOREIGN MATERIAL

Trace amount (because of raw material)

PARTICAL SIZE

1mm ≤ X ≤ 4mm

METAL DEDECTOR LIMITS

1,5 mm Fe }
2 mm non Fe } Not contain more than
2,5 mm SS }

*May contain dairy product.

PACKAGING AND STORAGE

Shelf Life

24 months when protected from moisture and excessive heat.

Storage Conditions

Recommended to store in a cool, dry atmosphere.

Packaging

Enclosed in a 5 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product Name
- Ingredients
- Date Of Production, Best Before Date
- Storage Conditionsı
- Batch Number
- Net Weight
- Producer Name and address

MICROBIOLOGICAL SPECIFICATIONS

COLIFORM ≤ 100 cfu/g (ISO 4832)

YEAST & MOLD ≤ 10000 cfu/g (ISO 21527-2)

AEROBIC PLATE COUNT ≤ 10000 cfu/g (ISO 4833-1)

HEAD QUARTER

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FACTORY

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