



## PRODUCT SUMMARY

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## SENSORY ANALYSIS

### TASTE

Typical capia pepper flavor

### ODOR

Typical capia pepper odor

### APPEARANCE

Typical crispy

### COLOR

Typical capia pepper color

Dehydrated capia pepper produced by licensed REV® dehydration technology.

Produced from fresh 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)

### 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 3 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

Esentepe Mah. Gazeteciler Sitesi  
Sağlam Fikir Sk. Kelebek Çıkması No: 3/3A  
34200, Şişli - İstanbul, Türkiye  
T. +90 212 212 3103

### FACTORY

Öğretmenler Mah.  
Sait Polat Bulvarı 51A – Z10  
33400, Tarsus - Mersin, Türkiye  
T. +90 324 613 2793 - 94

