

Product Specification Sheet		
<b>Product</b>	Aseptic Green Chilli Paste	
<b>Description</b>	Green Chilli paste is extracted from selected varieties of chilli fruits (S4 Guntur sannam, No: 5, 341, 577). Fully matured fruit is transported to processing plant, inspected, sorted on arrival, washed, screened, blanched, milled, pre heated for Hot break, refined and removed seed, skin, impurities and foreign materials. Product is commercially sterile and filled pre sterile aseptic bag in MS drum as per international standard and under good manufacturing practices.	
<b>Finish products Ingredients</b>	100% Green chilies  Not from GMO  No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}	
Parameter		Specifications
<b>1</b>	<b>Organoleptic Characteristics</b>	
1.1	Colour	Light green to Pale Yellow
1.2	Taste	Characteristics of raw chilli with salt and acidic taste
1.3	Appearance	Smooth and Free flowing
1.4	Flavour	Chilli pungency
<b>2</b>	<b>Physical and Chemical Characteristics</b>	
2.1	TSS °Brix at 20°C	Minimum 5 °Brix
2.2	% Acidity (as Acetic acid)	2.5-3.0%
2.3	pH	<4.2
2.4	Consistency	Max 8 cm/30 sec
2.5	Specks Brown/ 10 g	Max 10
2.6	Specks Black/ 10 g	Nil

## FRIZWELL AGRO FOODS

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	<10,000
3.2	Yeast & Mould Count (cfu/g)	<100
3.3	Total Coliform (cfu/g)	<10
3.4	E. Coli (cfu/g)	<10
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

**Chemical preservatives and Additives:** Product is manufacture from Green Chilli and does not contain any added preservatives, colors, flavors or other adulterants

**Pesticide Residue:** Product conform to the WHO recommendation and EC directives regarding pesticide residues

**Packaging:** Available in 220 kg pails

**Labelling:** Every pack is labelled in accordance with current international legislations

**Others:** GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

**Storage:** Product should be stored at ambient temperature.

**Best Before:** Twelve months from the date of manufacture when stored unopened at recommended storage condition