

**CHILI HABANERO  
PUREE  
ORANGE**

**\*\*\* ORGANIC \*\*\***



**Country of Origin**

**Physical Features**

Colour  
Flavour / aroma  
Texture

**Chemical Features**

pH (Sol. 10)  
Acidity (acetic acid)  
Humidity  
Pungency (Scoville Units)

**Microbiological Features**

Total Plate Count (TPC)  
Mould  
Yeast  
E. Coli  
Salmonellae

**Ingredients**

Chili, salt, acetic acid

**Use of Product**

Basically used as an ingredient in the food industry to produce snacks, soups, sauces, gravies, dressings, drinks, seasonings, confectionary, meat products (sausage, ham, hamburger, etc.), dairy products (cheese, butter, etc.) as well as to season to taste of seafood and ethnic products like tamales, tortillas, guacamole, beans etc.

**Packing**

Filled in an airtight polypropylene bucket (20kg) or in an airtight polypropylene drum (200kg)

**Storage**

Store in its original primary packing in a cool and dry place free from insects and rodent. Do not keep the product exposed to the direct sunlight for long time.

**Storability**

The product has a microbiological stability of 24 months from its production date. The puree becomes a little bit darker through the time; this discolouration is more evident on the surface of the product, therefore it is important to homogenize it before its use. To preserve the natural colour, it is recommended to store it in the refrigerator.

**Distribution**

By land, air and sea freight, at room temperature

**Mexico**

orange  
hot / slightly sourly / intensive  
viscous / fruit pulp

ca 2.5 – 4%  
ca 2.5 – 4.5%  
ca 80 – 90%  
ca 150'000 – 350'000

max. UFC/g 1'000  
max. UFC/g 1'000  
max. UFC/g 1'000  
negative < 3 NMP  
negative in 25g

