

**CHILI HABANERO
PUREE
RED**



Country of Origin

Mexico

Physical Features

Colour
Flavour / aroma
Texture

red
hot / slightly sourly / intensive
viscous / fruit pulp

Chemical Features

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

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

Microbiological Features

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

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

Ingredients

Chili, salt, acetic acid, sulfite and sodium benzoate

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

