

Product Description

Product Name: **Wide table Paprika**

Description:

The wide table Paprika is obtained from the dried-fruit selection of top quality and full size. These are subjected to cleaning by a compressed air system to remove dust, then undergo mechanical brushing, manual selection and finally are packed in cardboard boxes within the requirements of GNP; cleaning and sanitation, according to the rules of existing manufacturing as we have implemented a quality system HACCP and ISO 9001 to ensure safe products with high quality standards. Also in this presentation: Ground Paprika

Features:

Physical Appearance:

Aroma: Taste

Color (visual): Whole healthy fruits: Humidity

Infestation size (<8cm) size (>8cm) total defects

Microbiological E. Coil per gram:

Salmonella for 25 grams: Total Coliforms:

Dry Fruits - healthy intact, wrinkled. Triangular shape and size.

Characteristic of wide chile

Characteristic, slightly sweet, slightly spicy

Dark red 80% minimum 14% maximum

Nº 15% manimum 85% minimum 20% maximum < 3.0 MPN/g

No detectable. <1.100 MPN/g

CQuality: Issud a Certificate of quality for each shipment, which details the results of the physical, sensory items exported and/or microbiological or chemical results (if applicable) as requested by the customer. There should be no fruit damage by fungi or insects, and foreign materials or vegetable impurities, Must be free of infestation.

Packaging: Cardboard boxes.