

**Description**

Puree of thick consistency, flavor and aroma predominant to Habanero Chilli, resulted of the milling of red fruit and addition of salt, acetic acid, sodium benzoate and sulfite.

**Physicals characteristics**

Color	Characteristic natural red.
Flavor/aroma	Characterisitc, with a touch of acetic acid.
Particle size	90 % through sieve with perforations of 3/32 inch.

**Chemicals characteristics**

Characteristic	Minimum	Maximum
pH (Sol. 10%)	2.5	4
Acidity (% acetic acid)	2.5	4.5
Humidity (%)	80	90

**Microbiologycals characteristics**

Characteristic	Minimum UFC/g	Maximum UFC/g
Total Plate Count (TPC)		1000
Moulds		1000
Yeasts		1000
E. Coli		Negative (<3 NMP)
Salmonella sp		Negative (in 25 g)

**Uses of the product**

Is used mainly as an ingredient in the food industry to elaborate snacks, soups, sauces, gravies, dressings, drinks, seasonings, confectionary, meats products (sausage, ham, hamburger, etc), dairy Products (cheese, butter, etc), seafood, ethnic products (tamales, tortillas, guacamole, beans etc) and any type of cuisines.

**Packing****Primary packing**

Nylon and polyethylen plastic bag calibrate 500.

Net weight/bag: 10 kg

**Secondary packing**

Double corrugated cardbox, with a divider inside that allows to place two plastic bags with 10 kg of puree each one.

Net weight/box: 20 kg

**Label**

The label contains the following information as minimum:

- Name of the product
- Net weight
- Lot number
- Preference date of consumption
- Ingredients

**Storage**

In a fresh and dry place, in its original primary packing hermetically sealed.

**Shelf life**

The product has a microbiological stability of 24 months since its production date. The puree gets a little bit of darkness through the time. This darkness can be more evident on the surface of the product, so is important to homogenize it before its use.

To maintain the natural color of the puree for more time is recommended to store it in refrigeration.

**Distribution**

At room temperature by land, aerial and marine route.