
		YUKITAÑA CHILI PEPPER TECHNICAL SHEET			ID	PC-SCMR-02-4
					Origin:	Biamasã
					Expiration date	7/09/23
					Batch M.R.	1,00
Tradename				Commercial presentation		
Yukitaña Chili				Powdered chili pepper		
Description						
Food product obtained from the transformation of ripe fruits of various varieties of organic Amazonian chili (Capsicum spp.), as main ingredient; The peppers are subjected to a dehydration process by hot air flow, mechanical spraying and subsequent controlled smoking. The result of the artisanal process is a product with a high content of oleoresins and minerals.						
Main ingredients			Secondary ingredients			
Chili pepper			Non preservatives or additives			
Shelf life		Storage considerations and recommendations				
20 months		Store in closed packaging and away from heat sources, at an approximate temperature of 25°C, maximum %RH of 65.				
Imagen		Recommended portion		Foresight		
		To taste (accordingly to the pungency sensitivity of the product).		Caution is recommended for hypertensive or spicy sensitive people		
		Packing				
		White agrafe, with external labeling and conical cork lid; thermal sealed.				
		Conservation methods				
Once opened, store in closed original packaging, at room temperature, away from all types of sources of moisture, direct sunlight or heat sources.						
Quality parameters	Physicochemical			Contaminants		
	Parameter	Value	Method	Parameters	Value	Method
	Moisture (g/100g)	5,3	AOAC 925.45	Rodent droppings		AACC 28-50
	Ashes (g/100g)	6,4	AOAC 900.02	Insect traces		AACC 28-51 A
	Proteins (g/100g) (N x 6,25)	11	AOAC 981.10	Hairs		AACC 28-41 B
	Fats (g/100g)	10,5	Gerber	Acrylamids		HPLC + EM
	Iron (mg/100g)	46,7	Atomic A.S.	Lead, Pb (mg/Kg)		AOAC 999.11
	Calcium (mg/100g)	126,6	Atomic A.S.	Arsenic, As (mg/Kg)		AOAC 986.15
	Sodium (mg/100g)	76,6	Atomic A.S.	SO2		AOAC 990.28
	Sensory			Microbiological		
	Parameter	Value	Method	Parameter	Value	Method
	Colour	RED, Brown, Orange	-	Mold and yeast (UFC/g)	50	NTC 3954
	Aroma	Citrics, paprika and smoked	--	Aflatoxins (µg/kg)	0	NTC 1232
	Flavors	s, paprika and v	--	Mesophilic count (UFC/g)	250	NTC 3908
Texture	granulated	--	Total Coliforms (UFC/g)	20	NTC 3953	
Commercial Information						
This product is made by a group of small producers in the plant from CORPORATION BIA MASÃ in the department of Mitú, Vaupés. distributed with sanitary registration NSA-003050-2017, accredited as an organic product according to Certimex: CMX-836-2022-35 For more information, write to <a href="mailto:calidad@moliendareal.com">calidad@moliendareal.com</a>						