

Xinjiang Chenfan Fruits&Vegetables Products Co.,Ltd

Specification of Chili Paste

Date: Sep.27th, 2021

1. Sensory Requirement

	Requirement
Color	Bright red
Texture	0.7-1.5mm in particle size
Flavor and odor	The product shall have the flavor and taste peculiar to it, and have neither abnormal taste nor odor.

2. Physical-Chemical Parameters

Items	Minimum	Maximum
Brix (20°C) / (%)	8.0	12.0
PH	4.0	4.4
Bostwick, cm/30s	3.0	6.0
Arsenic (mg/kg)		0.5
Lead (mg/kg)		1.0
Tin (mg/kg)		150
Total Acidity (adjusted by acetic acid) (%)	0.8	2.5
SHU	3000-4000	

3. Microbiological parameter

Item	Maximum
HMC (%)	50

4. Shelf Life

24 months after the date of production

The products shall be stored in dry, cool and ventilated place, free from cross-contamination or direct sunshine.

5. Packaging

In 55-gallon aseptic bags, and outside with iron drums, being palletized with four drums, one drum of product being controlled with net weight 216kg (+/-3kg).