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PRODUCT NAME	PAPRIKA PEPPER	
SCIENTIFIC NAME	Capsicum annuum	
H.S. CODE	09.04.22	
COUNTRY OF ORIGIN	Peru	
GENERAL DESCRIPTION	It is a crop native to South America, it is grown on the northern, central and southern coast of Peru. Its color can vary from orange-red to blood-red.	
PROCESS	Once harvested, the raw material is subjected to the process of reception, selection and classification, washing, packing and storage.	
INGREDIENTS	100% Paprika	
NUTRITIONAL VALUES (100 grams)	Energy Protein Fat Fiber Calcium Iron Carbohydrate Sodium Salt	289 kcal 14.76 g 12.95 g 34.90 g 229 mg 21.14 mg 53.99 g 68 mg 0.17 g
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Appearance Strange material Saponine Humidity	Red or Orange red Characteristic of the species Spicy Whole Absence Absence 14 % max
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Coliformes Salmonella Mold E. coli	< 1000 ufc/g Absence < 1,000 ufc/g Absence
PROPERTIES	<ul style="list-style-type: none">- Purifies the blood.- Lowers cholesterol levels in the blood.- Having iron promotes the production of red blood cells and the correct oxygenation and nutrition of cells, tissues and organs.- Helps correct muscle function and bone development.- Increases the production of saliva, which has a positive effect on good digestion.	

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USE	It is used in the food industry for the production of food seasoning powders
PRODUCTION AREAS	Lima, Trujillo, Ica, Piura, Arequipa y Moquegua
PACKING MATERIAL	According to customer requirements.
SHELF LIFE	24 months after production date
STORAGE	Indoor, ventilated, dry environment.
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement

