


	<b>TECHNICAL DATA</b>		DATE: 23/09/2022
	<b>PRODUCT SPECIFICATION</b>		REVISION: 01
	<b>DRIED PAPRIKA</b>		PAGE: 1/2

PRODUCT NAME	DRIED PAPRIKA	
SCIENTIFIC NAME	Capsicum annuum	
H.S. CODE	09.04.21	
COUNTRY OF ORIGIN	Peru	
GENERAL DESCRIPTION	Paprika is a natural food rich in carotenoids that can commonly be referred to as bell pepper or sweet pepper. It is mainly used in world cuisine as a condiment, in addition to its use in the textile and cosmetic industry, being the most commercialized in the world.	
PROCESS	Dehydrated fruit (7k - 1k)	
INGREDIENTS	100% Paprika	
NUTRITIONAL VALUES (100 grams)	Calories Water Carbohydrates Protein Fat Fiber Ash Calcium Match Iron Thiamin Riboflavia Niacin Acid Ascorbic	324 kcal 8 gr 6.6 gr 10.58 gr 5.81 gr 6.86 gr 6.6 gr 45 mg 61 mg 159 mg 0.081 mg 1205 mg 8.66 mg 314 mg
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Appearance Strange material Saponine	Characteristic red Characteristic of the species Spicy Dried Whole pods Absence Absence
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Coliformes Salmonella Mold E. coli	< 1000 ufc/g Absence < 1,000 ufc/g Absence

 <b>Esmeralda Food S.A.C.</b>	<b>TECHNICAL DATA</b>		DATE: 23/09/2022
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<b>PROPERTIES</b>	<p>Paprika has multiple properties that help improve the functioning of our body, which make it an extremely healthy condiment and we will detail them below:</p> <ul style="list-style-type: none"> <li>- It is a potential antioxidant.</li> <li>- It is rich in omega 3 and omega 6.</li> <li>- It has a high content of vitamins and minerals.</li> <li>- Helps burn fat as well as accelerate metabolism and therefore lose weight.</li> <li>- Helps reduce anxiety levels, related to stress or excessive sadness.</li> <li>- Ideal to promote proper blood coagulation, as well as to improve bone metabolism.</li> <li>- Helps the proper functioning of the heart and prevents coronary diseases.</li> <li>- Help you overcome intense migraines and maintain the health of your skin in general. Like vitamin B1, it can help you overcome anxiety problems, such as insomnia and stress.</li> </ul>
<b>USE</b>	It is used in the food industry for the production of food seasoning powders.
<b>PRODUCTION AREAS</b>	<b>Places and months:</b> Barranca: April - August Chiclayo: September – December Ica (Nazca): September – December
<b>PACKING MATERIAL</b>	According to customer requirements.
<b>SHELF LIFE</b>	24 months after production date
<b>STORAGE</b>	Indoor, ventilated, dry environment.
<b>LABEL INFORMATION</b>	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement