



AGROEXPORTADORA
SOL DE OLMOS S.A.C.

PAPRIKA

TECHNICAL DATA SHEET

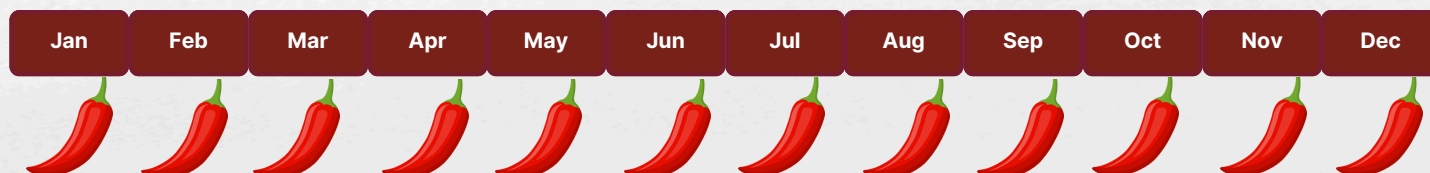
DESCRIPTION

It is a whole dried pepper, deep red in color, elongated in shape, with a slightly sweet taste and a characteristic smell.

- ✓ **Tariff Item:** 0904211090
- ✓ **Origin:** Olmos - Peru
- ✓ **Certifications:** HACCP, Kosher.



Season:



Physical characteristics:

Color: Bright red to dark red
Shape: Elongated, slightly curved
Texture: Dry, firm, not brittle
Surface: Smooth to slightly rough
Aroma: Mild, typical of paprika
Seeds: Minimum presence (according to degree)



It stands out for its high content of natural pigments, low moisture and excellent stability, geared towards industrial markets, processors and exporters.

Physicochemical Parameters:

Moisture: $\leq 15\%$
Puncturation: 5000 SHU maximum
ASTA (Color): ≥ 120 (depending on quality)
Impurities: $\leq 1\%$
Foreign Matter: Absent
Residues: According to international limits

Size and caliber:

Length: 12 – 18 cm (depending on the variety)
Diameter: 3 – 5 cm

Commercial classification by quality:

Category	Main Features	Reference ASTA
Premium	Deep red color, whole, clean fruits, without breaks	≥ 250
Standard	Uniform commercial quality.	200 - 250
Stemless	Fruit without peduncle, uniform size.	≥ 250
Whole	Good appearance, minor cosmetic defects	200 - 250
Whole	Selected material for industrial grinding	180 and up
Second	Low color, visible defects	120 and up



Premium



Standard



Whole



Stemless



Whole



Second

Presentation:

- White corrugated cardboard boxes.
- First layer of product arranged on food-grade paper (as per customer requirement).
- 11.34 kg net or as per customer requirement.

Storage:

Store in a ventilated, dry place away from odors.