

TECHNICAL DATA SHEET: PUYA PEPPER

PRODUCT: Puya pepper

TARIFF ITEM: 09.04.21.90.00

DESCRIPTION:

It is a dried chili pepper, ranging in color from deep red to dark red; it is characterized by its intense flavor, slightly fruity notes, and a medium-high spiciness, and is widely used by the food industry.



Organoleptic Aspects

PARAMETER	SPECIFICATION
Appearance	Whole dried fruits
Color	Deep red to dark red
Aroma	Characteristic of dried chili
Flavor	Spicy, slightly fruity
Texture	Dry, firm and flexible

STORAGE

Recommended temperature: 15-20 °C
Relative humidity: <65%

ENVASE Y EMBALAJE

- Packaging: Polypropylene bags
- Net weight: 20 kg, 25 kg, or as required
- Labeling: Product, variety, net weight, batch, producer/exporter, country of origin, packing date, traceability

Physical Aspects

PARAMETER	SPECIFICATION
Length	8 - 12 cm
Diameter	1.5 - 3 cm
Humidity	≤ 12 %
Foreign matter	≤ 0.5 %
Damaged fruit	≤ 2 %

Microbiological Aspects

PARAMETER	SPECIFICATION
Mesophilic Aerobes	≤ 1 × 10 ⁵ UFC/g
Molds and Yeasts	≤ 1 × 10 ⁴ UFC/g
Total Coliforms	≤ 1 × 10 ³ UFC/g
E. coli	Absence
Salmonella	Absence in 25 g