



# Product Specification

## Spanish Paprika (120 ASTA)

Item Number: 100955

|                    |  |
|--------------------|--|
| Ingredients:       | Paprika                                    |
| Botanical Name:    | <i>Capsicum annum</i>                      |
| Country of Origin: | Spain                                      |
| Appearance:        | Deep red powder                            |
| Flavor Profile:    | Sweet and pungent                          |
| Storage:           | Cool and dry, away from direct light       |
| Shelf Life:        | Minimum 12 months under optimal conditions |

| Microbiological & Chemical Properties | Parameters              | Method                     |
|---------------------------------------|-------------------------|----------------------------|
| Coliform:                             | < 100,000 cfu/g         | FDA BAM or AOAC Equivalent |
| E. Coli:                              | < 10 cfu/g or < 3 MPN/g | FDA BAM or AOAC Equivalent |
| Salmonella:                           | Negative/375g           | FDA BAM or AOAC Equivalent |
| Moisture:                             | 12.5% Maximum           |                            |

Revision date: 3/29/2024

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*G. Depoe* – Chief Operations Officer