

PRODUCT SPECIFICATION

ROASTED PEPPERS RED whole

Packing Type A 12 (5/1) TIN BOX

Best Before Date :3 years

INGREDIENTS:RED PEPPERS(%60),WATER,vinegar,SALT,SUGER

Specification

PRODUCT CONTROL

NET WEIGHT : 4200G
DRAINED WEIGHT : 2500 G
VACUUM : 100 mmHg
HEAD SPICE : Max 12 mm
SAFETY VALUE : 2-5 mm
ACID : %0,6,0,8
OVERLAP : 45-75
PH : 3,8-4,2
SALT : %0,7-1,2

PROCESS CONTROL

BRINE AMOUNT : 60-70
BRINE : 50 C
PASTORING TEMPERATURE : 95 C+1 C
PASTORING TIME : 30 minute
EXIT TEMPERATURE : 20-40 C

MICROBIOLOGICAL CONTROL

2 jars per shift, 7 days at 35 degrees the difference between PH before intubation and PH after intubation will not exceed 0,5

Prepared By: HANİFE COŞKUN

Confirmed By: Alaattin ÖNER

BİLGİM
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