



MDA AGROCOT PVT. LTD.
TAKSH COLD CHAIN

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Aseptic Red Chilli Paste

Origin: India

Product Code: MDARCP

The Red Chilli Paste is Manufactured from matured, fresh, finest and naturally ripened Red Chilli. The derived Red Chilli paste is uniform, homogeneous, smooth and has a characteristic aroma of natural fresh Red Chilli.

Organoleptic Parameters:

Color	Deep Red
Flavor	Typical of Red Chilli without any off flavour
Taste	Characteristics of Typical Red Chilli
Appearance	Homogenous smooth, Free of any foreign matter

Physical Parameters:

Corrected Brix @ 20 C	Min. 6° Brix	Acidity (% as CA)	0.45 - 0.60
pH	3.50 - 4.0		
Consistency	7.0 - 9.0cm/30sec (Bostwick)		
Black Specks	NIL	Brown Specks	< 10 no per 10 Gms

Microbiological Parameters

Total Plate Count	10 CFU per gm	Yeast/Moulds	10 CFU per gm
Salmonella	NIL	Pathogenic bacteria	NIL
Coli forms	NIL	E-coli	NIL

Packing: Aseptic bags in Open top MS Drums. Net Content is 228 Kgs or as per your requirement.

Storage: Stored at Ambient Temperature

Shelf Life: 24 months from Date of Production

Loading: 80 drums per 20' FCL (With/Without Pallets)

Certification: FSSC22000, BRC, Kosher, Halal, Sedex, USFDA

Non GMO. Free from Allergens.

Contamination: Pesticides, Fungicides, Heavy Metals, Mycotoxines, Radioactivity according to USA/Europe Standards.

JAS-ANZ



GOVT. RECOGNISED EXPORT HOUSE

CIN: U15122MH2011PTC225134

