



TECHNICAL SHEET

SWEET PAPRIKA FROM LA VERA P.D.O. 1921

1921

Denomination of the product:	Sweet paprika from la vera Protected Designation of Origin 1921		FR-FTC-39 (17/5/18) Rev 3
Raw material description:	Paprika from La Vera Protected Designation of Origin is obtained by milling red peppers of "ocáneas" varieties and, also, bola variety, all of them belonging to "Capsicum annum L.". All of the peppers used are harvested clean, health and ripe, with the variety's characteristic color, disease and pest free, dried using oak and holm oak wood, by the traditional drying system from La Vera. All the peppers come from the designed area by the P.D.O. specifications. Sweet paprika is produced using Bola and Jaranda varieties.		
Organoleptic characteristics:	- Color: Brownish red. - Aroma: Smoked - Taste: soft, sweet and smoked.		
Physical and chemical characteristics:	Moisture:	< 14 %	According to the P.D.O. "Pimentón de la Vera" specifications."
	Total ashes:	< 9%	
	Total insoluble ashes:	< 1%	
	Ether extract:	< 23%	
	Brute Fiber:	< 28 %	
	Color (ASTA):	>90	
	Artificial dyes:	Absence	
Micotoxins:	Aflatoxins (B1+B2+G1+G2):	< 10µg/kg Regulation (EC) no. 165/2010	
	Aflatoxin B1:	< 5µg/kg Regulation (EC) no. 165/2010	
	Ocratoxin A:	< 20 µg/kg Regulation (EC) no. 1137/2015	
Contaminants:	Pesticides:	According to EC regulations	
	Heavy metals:	Regulation (EC) No 1881/2006, RD 2242/1984	
	Inorganic Tin:	< 200 ppm	
	Mercury	< 0.02 ppm (dry weight)	
Microbial characteristics:	Salmonella	Absence in 25g	
	E. coli	< 10 ufc/g	
	Sulphite-reducing Clostridium	< 1000 ufc/g	
Ingredients:	Sunflower oil may be added up to 3%.		
Foreseen use:	As a condiment or as an ingredient for human consumption.		
Non foreseen use:	Direct consumption in big amounts.		
Sensitive consumers:	None		
Halal certificate:	Halal certified product; License number: HQF-INC-124-2015		
Kosher:	Kosher certified		
List of allergens:	Absence of all the allergens listed in the annex II in (EU) regulation No. 1169/2011.		
GMO:	It does not contain any GMO.		
Conditions of storage and transport:	Preserve it in a fresh and dry storage room. Avoid sunlight keeping it properly sealed.		
Best before date:	Best before date: 24 months since production date. It is shown in the label. Product's shelf-life once opened will be the same, as long as it is preserved properly		
Packaging:	- 75g tin cans with plastic dispenser cover packed in carton (40 units per box) and 750g tin cans packed in carton (10 units per box). - 1000 g three layer bags (Aluminium, polyethylene and polypropylene) packed in carton (10 units per box).		