

**YONCA GIDA  
SANAYİ A.Ş.**

**HOT AJVAR SAUCE**

<b>INGREDIENTS</b>	Red pepper, eggplant ,hot pepper (%3,0), vinegar, sunflower oil, sugar, salt, garlic
<b>ALLERGEN MATERIAL</b>	none

<b>PHYSICAL AND CHEMICAL PARAMETERS</b>			
	<b>370 ml HOT AJVAR SAUCE</b>	<b>720 ml HOT AJVAR SAUCE</b>	<b>2650 ml HOT AJVAR SAUCE</b>
<b>PACKAGE + CAP</b>	370 ml jar, Ø 63 mm cap	720 ml jar, Ø 82 mm cap	2650 ml jar, Ø 100 mm cap
<b>NET WEIGHT</b>	350 g	690 g	2550 g
<b>VACUUM</b>	100 – 600 mm Hg		
<b>PH</b>	4,20 ± 0,20 / Max:4,45		
<b>ACIDITY %</b>	0,6 ± 0,2		
<b>SALT %</b>	2,0 ± 0,3		
<b>TASTE AND ODOR</b>	Characteristic taste, no foreign or unusual taste. Characteristic odor, no foreign or unusual odor.		
<b>DEFECTS</b>	No foreign material is allowed.		
<b>CODDING</b>	* Customer orders are taken into account for codification.		
<b>KEEPING CONDITION /SHELF LIFE</b>	Keep in cool and dark places. Shelf life is 3 years beginning from production date.		

<b>MICROBIOLOGICAL PARAMETERS</b>	
Aerobic mesophilic bacteria (35 °C/48 hour )	: max 100 cfu / g
Yeast and mold (25 °C / 120 hour )	: 0 cfu / g
Aerobic thermophilic flat sour bacteria (55°C/48 hour)	: max 10 cfu/ g
Anaerobic mesophilic bacteria (35 °C/ 72 hour)	: 0 cfu / g
Total coliform ( 35 °C/24 hour )	: 0 cfu / g

<b>Nutrition Facts ( per 100 g)</b>	
Energy	259 kJ / 62 kcal
Fat	3,0 g
Saturated Fat	0,4 g
Carbohydrate	7,5 g
Sugar	6,2 g
Protein	1,3 g
Salt	1,6 g

**YONCA GIDA SANAYİ A.Ş.**  
Organize Sanayi Bölgesi MANİSA  
Mesir V.D. 325 005 7888  
**QUALITY CONTROL RESPONSIBLE**

**PREPARED BY:**  
QUALITY CONTROL  
RESPONSIBLE

**CONTROLLED BY:**  
QUALITY ASSURANCE MANAGER

**APPROVED BY:**  
QUALITY MANAGEMENT  
REPRESENTATIVE

**FOR  
INFORMATION  
16.01.2019**