

**YONCA GIDA
SANAYİ A.Ş.**

RIO SANTO MILD AJVAR SAUCE

INGREDIENTS

Red pepper, eggplant, vinegar, sunflower oil, sugar, salt, garlic

ALLERGEN MATERIAL

none

PHYSICAL AND CHEMICAL PARAMETERS

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

MICROBIOLOGICAL PARAMETERS

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

Nutrition Facts (per 100 g)

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**