

YONCA GIDA SANAYİ A.Ş.	RIO SANTO MEXICAN SALSA SAUCE	DOCUMENT NO :MG.SMS.500
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PRODUCT NAME	RIO SANTO MEXICAN SALSA SAUCE
PACKAGE	2 LT PP COEX PLASTIC BOTTLE, Ø 50 MM PE PLASTIC CAP
INGREDIENTS	Tomato (grated and chopped),onion,red pepper,vinegar,sugar,glucose syrup,tomato paste,jalapeno pepper,modified maize starch ,salt,spices,garlic powder,sunflower oil,yeast extract,preservatives (sodium benzoate ,potassium sorbate), acidity regulator (citric acid),antioxidant (ascorbic acid), flavouring ,pepper extract
ALLERGEN INFORMATION	May contain traces of celery,mustard,egg and milk products.

PHYSICAL AND CHEMICAL PARAMETERS	
NET WEIGHT	: 2,15 kg e
pH	: 4,00 ± 0,20
BRIX	: 14,0 – 16,0 Bx
ACIDITY (as acetic acid) %	: 0,80 ±0,20
SALT %	: 2,00 ±0,20
APPEARANCE AND STRUCTURE	: Chunky structure with onion, pepper and tomatoes pieces and characteristic taste and odor.

MICROBIOLOGICAL PARAMETERS	
Aerobic mesophilic bacteria (35 °C/48 h)	: max 100 cfu/g
Aerobic mesophilic Lactic Acid bacteria (35 °C/72 h)	: <10 cfu/ g
Yeast and mold (25 °C / 120 h)	: max 10 cfu / g
Aerobic thermophilic flat sour bacteria (55 C/48h)	: max 10 cfu / g
Total Coliforms (35 °C/48 h)	: <10 cfu/ g
Salmonella	: Negative/25 g - ml

CODING	BBD: DD.MM.YYYY PN:lot number RS
KEEPING CONDITIONS and SHELF LIFE	Shelf life :12 months beginning from production date. Keep away from direct sunlight.Keep in cool and dry places.The sauce should be refrigerated after openingand consumed within 7 days.

Factory Address:
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MANISA/TURKEY

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QUALITY CONTROL RESPONSIBLE
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