

	<b>COMMERCIAL SPECIFICATION</b>	<b>Code:</b> GA-ECO-SP-CC-14-215
	WHOLE RED SWEETY DROP PEPPER 28 OZ	<b>Date:</b> AUG, 2021
		<b>Version:</b> 01
		<b>Supersedes:</b> ----

<b>RAW MATERIAL</b>	FREE OF PATHOLOGICAL DAMAGE. COLOR, SMELL AND TASTE TYPICAL OF THE VARIETY <u><b>CAPSICUM ANNUUM</b></u> .	
<b>RAW MATERIAL COMPOSITION</b>	RED DROP PEPPER	100%
<b>INGREDIENTS</b>	RED DROP PEPPER WATER SUGAR VINEGAR SALT ASCORBIC ACID CALCIUM CHLORIDE	
<b>PACKAGING</b>	PACK LID	CAN 28 OZ EASY OPEN, DIAMETER 99 MM
<b>SENSORIAL CHARACTERISTICS</b>	COLOR, SMELL AND TASTE TEXTURE APPEARANCE	CHARACTERISTIC FIRM UNIFORM
<b>PHYSICAL CHEMICAL CHARACTERISTICS</b>	NET WEIGHT DRAINED WEIGHT PRESENTATION DIAMETER COUNT VACUUM PH ° BRIX % ACIDITY	793 G 325 G WHOLE 1.6 – 2.5 CM N/A ≥ 4.0 in Hg 3.2 – 3.9 14 – 18 1.3 +/- 0.2
<b>DEFECTS</b>	COLOR VARIATION DEHYDRATED PHYSICAL DAMAGE SEEDS IN PACKING MEDIA FOREIGN VEGETABLE MATERIAL	MAX. 8% MAX. 8% MAX. 5% ABSENCE < 1 %
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	COMMERCIAL STABILITY	ΔPH ≤ 0.3
<b>CODIFICATION</b>	GN PPP T YY ZZZ  G N PPP T YY ZZZ	INK INJECTION  GANDULES INC. S.A.C. FACILITY NUMBER PRODUCT CODE PRODUCTION SHIFT PRODUCTION YEAR PRODUCTION DATE AS PER JULIAN CODE
<b>STORAGE AND SHELF LIFE</b>	03 YEARS UNDER NORMAL CONDITIONS OF STORAGE (DRY AND VENTILATED PLACES, WITHOUT BEING EXPOSED TO EXTREME TEMPERATURES AND DIRECT SUN LIGHT).	

CUSTOMER APPROVAL	
<i>Company Name</i>	
<i>Signature</i>	<i>Date</i>
<i>Name</i>	<i>Position</i>

  
**GANDULES INC SAC**  
 Carlos Layza Silva  
 QA & QMS MANAGER