

# Green Chilli Paste

## Description:

A Blend of Hand-Picked Green Chillies & Vegetable oil made to a smooth Paste. Under normal conditions this product is room temperature stable and Refrigerate after opening.

## Suggested Usage:

- Use in gravies, curries, soups, oriental sauces
- Use to spice up the chutneys, salads, sandwiches
- Use in marinades, pizza sauce

## Product Characteristics:

<b>1) Physical Parameter</b>	
Color	Light Green
Appearance	Green Paste
Taste	Pungent & Spicy
Flavour	Pungent
Texture	Fine
Consistency	Semi Solid
<b>2) Chemical Parameter</b>	
Mesh Size No	8
°Brix (%TSS)	8 - 10° Brix
pH	3.6 - 3.8
% Acidity (as Lactic Acid)	1.4 - 1.8%
% Salt (%NaCl)	1.4 - 2%
<b>3) Microbiological Parameter</b>	
Total plate count (cfu/gm)	Less than 10 <sup>3</sup>
Yeast & mould (cfu/gm)	Less than 10 <sup>1</sup>
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
<b>4) Net Wt</b>	1 kg X 15 Pouches
<b>5) Gross Wt</b>	16 kg
<b>6) Storage</b>	Store at Ambient, clean condition
<b>7) Shelf Life</b>	Six Months (Sealed Pack)

## Manufacturing Process:



## Nutritional Facts (in gm. per 100 gm. of product):

1) <b>Protein:</b>	4.15	4) <b>Crude Fibre:</b>	9.74	7) <b>Calcium (mg.):</b>	43
2) <b>Fat:</b>	5.99	5) <b>Carbohydrates:</b>	4.3	8) <b>Phosphorus (mg.):</b>	114.66
3) <b>Minerals:</b>	1.43	6) <b>Energy (K cal):</b>	87.76	9) <b>Iron (mg.):</b>	6.3

## Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

