

Red Chilli Paste

Description:

A Blend of Hand-Picked Kashmiri Red 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, masala
- Use to spice up the chutneys, salads
- Use in marinades, pizza sauce, pickles

Product Characteristics:

1) Physical Parameter	
Color	Dark Red
Appearance	Red Paste
Taste	Wholesome & Characteristic
Flavour	Spicy
Texture	Fine
Consistency	Viscous
2) Chemical Parameter	
Mesh Size No	8
^o Brix (%TSS)	12 - 14 ^o Brix
pH	3.8 - 4
% Acidity (as Lactic Acid)	2.4 - 2.7%
% Salt (%NaCl)	1.4 - 2.2%
3) Microbiological Parameter	
Total plate count (cfu/gm)	Less than 10 ³
Yeast & mould (cfu/gm)	Less than 10 ¹
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
4) Net Wt	1 kg X 15 Pouches
5) Gross Wt	16 kg
6) Storage	Store at Ambient, clean condition
7) Shelf Life	Six Months (Sealed Pack)

Manufacturing Process:



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

1) Protein:	9.24	4) Crude Fibre:	17.56	7) Calcium (mg.):	93.07
2) Fat:	23.96	5) Carbohydrates:	18.38	8) Phosphorus (mg.):	215.23
3) Minerals:	3.54	6) Energy (K cal):	326.34	9) Iron (mg.):	1.33

Benefits for you:

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

