

## **PHYSICAL**

Taste: typical of BBQ flavor and smoke

Color: red and orange

Smell: typical of smoke and meat

### **CHEMICAL ANALYSIS**

Moisture max 3.5 pH 4.5 - 4.6 Salt 5 - %12

## **MICROBIOLOGICAL ANALYSIS**

Total Plate Counts
Coliforms
E. coli
Staphylococcus Aureus
Yeast & Moulds

4.5\*10<sup>4</sup> (cfu/g) max 10 (cfu/g) Negative (g) Negative (g) max 100 (cfu/g)





# **PACKAGING**

Three-ply bags with polyethylene lining, net weight 25 kg 'big bag' type of packaging, weight according to the client's requirements

#### SHELF LIFE

Product can be kept in an unopened packaging for 12 months, at temperature below 20 °c and humidity not exceeding 75%

#### WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage, and snack industries.

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