



Your Supplier of Spices & Dehydrated Vegetables



21A, Chemin de l'Aviation
Pointe-Claire (Québec)
H9R 4Z2, CANADA
Ph.: 1.800.745.3838/514.428.8778
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PRODUCT SPECIFICATION

PRODUCT CODE : 1-053-05

PRODUCT NAME : PAPRIKA 110 ASTA

PRODUCT DESCRIPTION : Dried and ground red chili peppers of Capsicum annum varieties used for flavouring purposes (spice). Removal of seeds and veins results in a less pungent and more brightly colored product.

COUNTRY OF ORIGIN : Raw Material : Spain
Manufactured : Canada

LIST OF INGREDIENTS : Paprika

CHEMICAL & PHYSICAL PROPERTIES :

Appearance:	Ranging in color from bright, rich red to brick-red powder.			(Visual)
Flavour & Aroma:	Slightly sweet odour and taste; may have moderate bite.			(Organoleptic)
Moisture:	12.0	%	maximum	(ASTA Method 2.1)
Total Ash:	8.5	%	maximum	
Acid Insoluble Ash:	1.0	%	maximum	
Added sugars:	0	g/100g		
Granulation:	Thru a US #35 screen,	90 %	minimum	(ASTA Method 10.0)
Foreign Material:	Free as far as it is possible by current technical means.			

MICROBIOLOGICAL SPECIFICATIONS :

Standard Plate Count:	100 000	cfu/g	maximum	(AOAC #986.32)
Yeast & Mold:	100	cfu/g	maximum	(AOAC #995.21)
Coliforms:	100	cfu/g	maximum	(AOAC #990.11)
E.Coli:	Negative	in 10 g		(AOAC #990.11)
Salmonella:	Negative	in 25g		(AOAC #010803)

PACKAGING, STORAGE AND SHELF-LIFE :

Blue polyethylene lined cartons or other suitable packaging specified by the customer.
Storage should be at ambient temperature adapted to dry products, in sealed containers, to provide for a shelf life of minimum 24 months without appreciable loss of flavour or functional characteristics.

GMO DECLARATION & GENERAL REQUIREMENTS :

As the best of our knowledge and with information provide by supplier, we can declare that this product does not contain ingredient, which may be derived from a genetically modified source materials.

Product complies with the provisions of the Canadian Food and Drug Act and Regulations. Free of impurities, artificial colouring, adulterants, off flavours and aromas. Prepared, processed and package under sanitary conditions and in accordance with good manufacturing practices.

OTHER INFORMATIONS :

Kosher certified :	Yes
Halal certified:	Yes
Organic certified:	No
Natural :	Yes
Suitable for Vegan :	Yes
Suitable for Vegetarian :	Yes
Animal origin :	No
Irradiated :	No



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NUTRITIONAL INFORMATION :

Energy :	282	kcal / 100 g	Sugars:	10.34	g / 100 g
Protein :	14.14	g / 100 g	Calcium:	229	mg / 100 g
Total Fat:	12.89	g / 100 g	Iron :	21.14	mg / 100 g
Saturated Fat :	2.14	g / 100 g	Potassium :	2280	mg / 100 g
Trans Fatty acid :	0.0	g / 100 g	Sodium :	68	mg / 100 g
Cholesterol:	0.0	mg / 100 g	Vitamin A :	49254	IU / 100 g
Carbohydrate :	53.99	g / 100 g	Vitamin C :	0.9	mg / 100 g
Fibre :	34.9	g / 100 g	Vitamin D :	0	IU / 100 g

Source: USDA National Nutrient Database for Standard Reference

PRIORITY FOOD ALLERGENS CHECK LIST :

Any protein from any of the following foods, or any modified protein, including any protein fraction.	I Present in product	II Present in other products manufactured on same line	III Present in the same manufacturing plant
Peanuts	No	No	No
Almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts	No	No	No
Sesame Seeds	No	No	Yes
Milk	No	No	Yes
Eggs	No	No	No
Fish	No	No	No
Crustaceans	No	No	No
Shellfish	No	No	No
Soybeans (excluding refined oil)	No	No	Yes
Wheat or Triticale	No	No	Yes
Gluten source (barley, oats, rye, triticale, wheat)	No	No	Yes
Mustard seeds	No	No	Yes
Added sulphites (in a total amount of 10 ppm or more)	No	No	Yes

At CELL Foods, we have procedures in place to avoid cross-contamination of the product with the allergens not present in the product but noted in Columns II and III.

Additional ingredients of concerns	Present in product
Celery	No
Coconut	No
Lupin	No

PRODUCT DISCLAIMER :

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.

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