



# DATA SHEET

**PRODUCT:** SPICY CHILLIES **REVIEW** 1<sup>ST</sup>, JULY 2018

**Legal name:** Spicy chillies

**Product description:** Spicy chillies in government liquid

**Brand:** Zambudio

**Manufacturer:** Olives And Pickles Zambudio S.L.  
R.S.I 21.1.328 / MU

**Calibers:** 11/13

**Pasteurized formats:** A-15 (2,000 g), gallon (1,500 g), barrel (400 g), carolina (250 g), A-370 (150 g)

**Unpasteurized formats:** Cube 16l (8,000 g), cube 10l (6,000 g), cube 465-R (2,700 g), cube 437-R (1,500 g), PET 1400 (650 g), PET 700 (300 g), barrels (150 kg)

**Composition and ingredients:** Chilli peppers, water, vinegar, pH regulator E-270, preservative E-202 and antioxidant E-300

**Nutritional information:** Nutritional composition per 100 g of product; kcal 39, kJ 164, total fats 0.7 g, of which saturated fat 0.17 g, carbohydrates 7.2 g, of which sugars 0.39 g, protein 0.9 g, salt 0.72 g

**Lot ID:** Lxxxx, where "xxx" is the day number of the year, "y" codes the last digit of the product's manufacturing year

**Preferential consumption:** Unpasteurized product, 9 months. Pasteurized product, 3 years. Keep in a dry and cool place, away from sunlight. Once opened keep refrigerated for 15 days maximum

**Allergens:** Contains sulfites

**GMO:** This product and all its components are free of genetically modified organisms

**Expected use:** Product for direct consumption. The organoleptic characteristics of the product can be altered after the date of preferential consumption. Product intended for the general public, with the exception of infants (under adult supervision) and hypertensive people

**Organoleptic parameters:**

Texture: firm to the touch

Color: bright yellow

Taste: characteristic

Smell: characteristic

**Physical-chemical parameters:** pH 3.25, acetic acidity 0.67%, chlorides 2.30%,  $SO_3^{2-} < 100$  mg / Kg

**Microbiological parameters:** Enterobacteria <10 cfu / g, aerobic mesophiles <150 cfu / g, molds and yeasts <500 cfu / g, salmonella absence in 25 g, absence of listeria in 25 g

**Legal regulations:** R.D. 123/2001 sanitary technical regulation, R.D. 176/2013 sanitary technical regulation, R.D. 142/2002 food additives, R.D. 140/2003 water for human consumption, R.D. 3484/2004 food handlers, C.E. 2073/2005 microbiological characteristics, C.E. 1169/2011 labeling, C.E. 22/2014 food contact materials

**Elaboration process:**



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