


Product details				Product Picture			
Product code	PR04001						
Product name	La Chinata smoked paprika hot tin 70g						
Legal name	Smoked paprika powder						
Net weight (g)	70	Gross (g)	122			Drained (g)	-
Tolerance ± (g)	4.5g						
Need to cook?	No						
Time / temperature							
Product description	Produced in the La Vera DOP in Extremadura from peppers that have been grown in one of the 52 villages within the DOP. The peppers are smoked by the growers before being sent to the factory, where they are ground in stone mills, to preserve the quality. This smoked paprika had a hot, bittersweet flavour. 100% ground smoked pepper from La Vera region in Extremadura, using the Jaranda variety. Heat treated.						

Supplier details

Please attach up to date copies of certificates from manufacturing and packing sites if applicable (BRC/Organic/IFS/IOP Certification).

Supplier name	NETASA		
Address	Carretera de Trujillo km. 1 10600 Plasencia (Cáceres) Spain		
Health mark	ES-24.00173/CC		
Telephone	Via Brindisa	Fax	Via Brindisa
Quality contact name	Via Brindisa	E-mail	Via Brindisa
Emergency contact name	Via Brindisa	Tel.	Via Brindisa
Third party certification	IFS M&S approved (A List herbs and spices)	Organisation	Applus+ Food Safety Integrity Group

Final packaging site details (if different to above)

Company name			
Address			
Health mark			
Telephone		Fax	
Third party certification		Organisation	

Ingredients and origin				Shelf life and batch coding	
Ingredient	%	Supplier name	Country of origin	Shelf life from production	2 years
Smoked pepper	100	Farmers approved by the PDO de La Vera Regulatory Body	Spain	Shelf life into Brindisa	15 months
				Shelf life into customer	12 months
				Shelf life once opened	Until end of shelf life
				Shelf life determination technique (please attach study details)	Microbiological and chemical Industry standards
				Batch code system description and meaning	Internal correlative codes
				Other declarations	
				Organic (Yes/No)	No
				DOP/IGP designated	Yes
				Other quality claims/certificates	No
				Seasonal product	Yes
				Serving suggestions - Pairings	
				Perfect ingredient to add flavour and colour to your stews.	

Storage conditions

Storage temperature	Keep in a cool and dry place, away from direct sunlight
Storage temperature once opened	Keep in a cool and dry place, away from direct sunlight, in an airtight container or the tin
RH%	N/A
Serving temperature	-
Suitable for freezing If so, for how long	No

Analytical standards				
Parameter	Target	Reject	Test Method	Frequency
pH	-			
Total moisture	8	>14%	Drying	Per batch
Water activity	-			
Total fat	-			
Pesticide residues	Current EU legislation	> MRL	Multi residue methods	Annually, per harvest
Total meat content	-			
Nitrite (cured meat products)	-			
Histamine (fish)	-			
Aflatoxins (cereal, nuts and dry fruits)	<10ug/kg	> 10ug/kg	HPLC	Per batch
Ochratoxin (cereal, nuts and dry fruits)	20ug/kg	> 20ug/kg	HPLC	Per batch
F ₀ value (preserves-canning)	-			
Meat physical standards and parameters				
Primal cut used	-		Cartilage	-
Visible lean	-		Connective tissue	-
Processing details: size and type (e.g. minced, diced...)	-		Curing period	-
			Type of casing	-
Fat %	-		Extensive or intensive farming	-
Gristle %	-		Own herd	-
Skin	-		Name of slaughter house	-
Bone	-		Third party certification of slaughter house	-
Starters used?	-			

Allergy information, warnings and claims					
Contains	As an ingredient (Yes/No)	At production site (Yes/No)	Source (if present)	Suitable for	Yes/No (please attach certificate)
Peanuts and products thereof	No	No		Vegetarians	Yes
Nuts and products thereof	No	No		Vegans	Yes
Fish and products thereof	No	No		Diabetics	Yes
Crustaceans and products thereof	No	No		Coeliacs	Yes
Molluscs and products thereof	No	No		Lactose intolerants	Yes
Sesame seeds and products thereof	No	No		Halal diet	Not certified
Eggs and products thereof	No	No		Kosher diet	Yes
Soybeans and products thereof	No	No		Additives used	
Celery and products thereof	No	No		Substance	Function
Mustard and products thereof	No	No			
Cereals containing gluten and products thereof	No	No			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	No	No			
Lupin	No	No			
Milk and products thereof	No	No			
Free from:	Yes / No	Other claims on labels		Yes / No	Supported by documentation (Yes/No)
GMO	Yes	Free range		No	
Yeast and derivatives	Yes	Packed in a protective atmosphere		No	
Fruit and products thereof	No	Microwaveable		No	
MSG	Yes	Fishing area		No	
Caffeine	Yes	Suitable for home freezing		No	
Aspartame	Yes	Made with free range eggs		No	
Alcohol	Yes	Sugar free		No	
Hydrogenated fat	Yes	Fat free		No	

Microbiological Standards					
Microorganism	UoM	Target	Reject	Test Method	Frequency
TVC	-				
<i>Staphylococcus aureus</i>	-				
<i>Salmonella ssp.</i>	25g	ND	Detected	ELISA	Plate count
<i>Listeria spp</i>					
<i>Escherichia coli</i>	cfu/g	<10	>10	Plate count	Plate count
<i>Bacillus spp and cereus</i>	cfu/g	<100	>100	Plate count	Plate count
Coliforms	-				
Yeasts and moulds	cfu/g	< 1000	> 1000	Plate count	Plate count
<i>Clostridium perfringens</i>	cfu/g	<100	>100	Plate count	Plate count
Laboratory details					
Name of laboratory:	Laboratorios Munuera				
Accreditation:	ENAC				

Packaging and logistics information									
Primary/ Secondary/ Tertiary	Type of material	Description	Is the packaging recyclable	Colour of packaging	Component weight	Packaging dimensions (mm)			
						Length	Width	Height	Diameter
Primary	Tinplate	Tin	Yes	Red	48g	52	62	72	-
Primary	Tinplate	Lid	Yes	Silver	5g	-	-	10	45
Tamper proof label	Paper	Label	Yes	Red	1g				-
Secondary	Cardboard	Box	Yes	White with red logo	125g	267	152	192	-
Secondary	Paper	Label	Yes	White	1g	-	152	192	-
Type of packaging Vacuum, modified atmosphere (MAP)			-			Residual oxygen:		-	
						Gas %:		-	
Units per case			30						
Cases per layer			16						
Layers per pallet			8						
Total cases per pallet			128						
Pallet dimensions (L x W x H)			1200x800	Material	Wood				
Total height of pallet			1.4m						
Total weight of pallet			480kg						

Barcode details			
Product barcode	8421401301206	Barcode type/format	EAN13
Outer case barcode	30890859000020	Barcode type/format	DUN14

Product label	Case label
	



PRODUCT TECHNICAL SPECIFICATION

Nutritional information per 100g/100mL				Organoleptic properties	
	UoM	Value	Calculated/ Analysis	Taste/Flavour	
Energy	KJ	1313	Analysis	Taste/Flavour	Mild, sweet flavour, typical of smoked paprika
	kcal	314	Analysis		
Fat	g	12.8	Analysis		
of which saturates	g	1.9	Analysis		
monounsaturated	g	-		Colour	Intense red 130-150 ASTA or higher
polyunsaturated	g	-			
Carbohydrate	g	34.7	Analysis	Odour/Smell	Smoky, of wood smoke
of which sugars	g	7.6	Analysis		
Protein	g	14.9	Analysis	Texture	Fine powder
Fibre	g	-			
Salt	g	0	Analysis		

HACCP & Process flow documentation

Please attach copies of your most recent **HACCP** plans and **process flow** documentation.

PROCESS STEP	
1. Reception of dried peppers Moisture < 14 %	
2. Storage	
3. Cleaning of raw material (magnets)	
4. Crushing	
5. Milling	
6. Intermediate Storage	
7. Sieving (Sieve mesh 1.13mm) - (magnets)	CCP1
8. Metal detection Fe 0.8 Non-Fe 1.0 SS 1.2	CCP2

Authorised by: Technical Manager	Doc. Name: Technical Specification	Issue Date: 21.03.13
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HEAT TREATMENT Steam chamber 110°C 45" Drying 75°C Cooling 10°C Sieving Magnet Metal detection Packing Dispatch
9. Re-packing
10. Storage
11. Dispatch

Outsourced

Please include below all critical times and temperatures of any heating and cooling, pH and acidity **if the step is a CRITICAL CONTROL POINT.**

If the product passes through a **metal detector**, please state test pieces used and size.

Process stage	Hazard	Control measure	Critical limit	Monitoring	Action if out of specification
Sieving	Presence of metal and non-metal pieces	Cleaning and maintenance of sieve mesh Start up checks	1.13mm	Before and end of production	Reprocess batch once mesh is cleaned or repaired
Metal detection	Presence of metal pieces	Metal detection Calibration Maintenance Staff training	Fe 0.8 Non-Fe 1.0 SS 1.2	Start and end of production Every 2 hours depending of size of batch	Reprocess batch from last check. If positive, rejection.

Factors that make your product safe (e.g. aW, pH, pasteurisation, sterilization ...)

Moisture <14%
Heat treatment

Supplier authorisation

It is the responsibility of the supplier to ensure any proposed changes of formulation, manufacturing procedures or packaging are communicated to Brindisa before any changes take place. Any unauthorised changes to the product in any way, including packaging may result in the product being discontinued.

It is also the responsibility of the supplier to ensure that all information contained within this product specification is correct for the product being supplied.

Specification completed by:

Name	Raúl Ramos
Position	Quality Manager
Company	NETASA
Date	27.09.2018

Specification approved/revised by (Brindisa):

Name	Arantxa Monsalve
Position	Technical Manager
Signature	Arantxa Monsalve
Date	11.02.2021