



**RATH & CO-TRADING PTY LTD**

Suite 3C, level 2, 58 Victor Crescent  
Narre Warren 3805

**Product Specification**

<b>Origin</b>	SPAIN, CHINA	<b>Date of issue</b>	22.5.2023
<b>Product Code(s)</b>	HS2015, HS2018, HS2031-20	<b>Supersedes</b>	27.8.2021
<b>Product</b>	PAPRIKA	<b>Page 1 of 3</b>	

**Product Description:**

Paprika powder is derived from the fruit of the Capsicum annum L. perennial shrub. With a pungent spicy flavour its' key constituents include Capsaicin, volatile oil, flavonoids and Steroidal saponins (capsicidins in seeds only). The ripe fruit is harvested and dried prior to milling to produce paprika powder.



Smoked paprika: Dried paprika is smoked for 24-48 hours in a smoke house using double water filtered cold smoke (from authorized cuts of Spanish oak wood), to obtain a characteristic smoke flavour. The process is 100% natural, no additives are used.

**Organoleptic properties:**

- Colour orange red to red (grade dependent)
- Odour pungent, without offending foreign odour
- Taste typical of paprika.
- Appearance – Free flowing

**Physical /Grade Parameters:**

Product	Asta Colour Limits	Mesh	Tolerances
Sweet Paprika Powder	80 ASTA - Min. 75 U.A.	95% passes through 30mesh (mesh size may vary depending on customer requirements)	<ul style="list-style-type: none"> <li>- Moisture &lt;11%</li> <li>- Total Ash &lt;8.5%</li> <li>- Foreign matter (glass, metal, timber) 0%</li> <li>- Insect activity 0%</li> <li>- Extraneous matter 0.05% target nil</li> </ul>
	100 ASTA- Min. 95 U.A.		
	120 ASTA- Min. 115 U.A.		
Smoked Paprika Powder	200 ASTA – Min 195 U.A	100 ASTA	



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### Microbial Parameters:

#### Non steamed:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

**\*\*Advisory statement: Non-Steam treated Paprika should undergo a heat treatment step such as cooking prior to human consumption.**

#### Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<1000000cfu/g
Yeast and Mould	<1000cfu/g
Total Aflatoxin	<15ppb

<b>Nutrition Information</b>		
Servings per package:	100.00	
Serving size:	100.00 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1480 kJ	1480 kJ
Protein	14.4 g	14.4 g
Fat, total	11.7 g	11.7 g
- saturated	1.9 g	1.9 g
Carbohydrate	37.1 g	37.1 g
- sugars	25.7 g	25.7 g
Sodium	27 mg	27 mg

### Nutritional Information:

Nutritional information is a theoretical calculation derived from FSANZ nutritional calculator.

### Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

### Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air-tight containers/bags. Storage areas should be clean and regularly treated against pests.



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**Allergen**

**Present in Product**

**YES / NO**

Cereals containing gluten&their products(wheat,rye,barley,oats,spelt)	No
Crustacea & crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

**Packaging/Weight:**

Bulk 20 or 25kg bag.

**Intended Use:**

Food supplied as an ingredient for use in further manufacturing and processing.

**Non Irradiation & Ethylene Oxide Statement:**

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

**Genetic Modification:**

This product and any processing aids used in the preparation of this product are declared free from genetic modification.