

	GAYA VAINILLA Y ESPECIAS S.A. DE C.V.		
	TECHNICAL SPECIFICATION		
	CORRESPONDING AREA: QUALITY	DATE ISSUE: 23/06/2020	CODE: FTC-13
		DATE MODIFICATION	CHECKING REV-00

<b>FAT PEPPER</b>		
<b>GENERAL INFORMATION</b>		
<b>PRODUCT DESCRIPTION</b>	Product belonging to the spice segment, with aromatic smell penetrate and characteristic	
<b>ORIGIN</b>		
<b>PRESENTATIONS</b>	500 g, 1kg	
<b>MAIN USES</b>	For human consumption	
<b>STORAGE CONDITIONS</b>	Cool and dry place at 25°C, do not expose to the sun	
<b>ANALYSIS LIFE</b>	2 years	
<b>INGREDIENTS</b>	Fat pepper	
<b>CERTIFICATION</b>	Organic certification , KOSHER, ESR	
<b>ORGANOLEPTIC CLASSIFICATION</b>	<b>PARAMETERS</b>	<b>SPECIFICATIONS</b>
	Appearance	Fat pepper Ground pepper
	Smell	Aromatic penetrate and characteristic pungent
	Color	Fat pepper Brown reddish or blackish. Ground pepper with dark spots.
	Taste	Characteristic pungent