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Product Specification

Product Name: PAPRIKA DELICATESS

Declarable Name: PAPRIKA

McCormick Product Code(s): 827675

Product Profile:

Botanical name: Capsicum annum L.

This product is steam treated (ST).

Organoleptic Characteristics :

Appearance: Powder.

Colour: Red.

Aroma/Taste: Characteristic for paprika.

Country of Manufacturing: Packed in France

Ingredients

Pack Ingredient Declaration in descending order by weight (if applicable)

Paprika

Intolerance

EU Food Allergen Table : In accordance with Annex II of Regulation (EU) No 1169/2011 on the provision of food information to consumers

Recipe Component	Present		Ingredient Name & Source
	Yes	No	
Cereals containing gluten and products thereof		x	
Crustaceans and products thereof		x	
Fish and products thereof		x	
Eggs and products thereof		x	
Peanuts and products thereof		x	
Soya beans and products thereof		x	
Milk and products thereof (including Lactose)		x	
Nuts and products thereof		x	
Celery and products thereof		x	
Mustard and products thereof		x	
Sesame and products thereof		x	
Sulphur Dioxide and Sulphites added at concentration of more than 10mg/kg		x	
Lupin and products thereof		x	
Molluscs and products thereof		x	

Measures in place to reduce risk of cross contamination, however please note we will not provide a 'free-from' guarantee

Nutritional Data

Composant	Typical values per 100g/ml	Unit	Calculated (C) or Analysis (A)
Energy	1341	KJ	C
	324	Kcal	C
Fat	12.95	g	C
of which saturates	2.1	g	C
Carbohydrate (Available)	18.34	g	C
of which sugars	10.34	g	C
Protein	14.76	g	C
Salt	0.23	g	C

Durability and Storage

Unopened Storage	Store in a cool dry place out of direct sunlight
Unopened Shelf Life	36 months when stored under stated storage conditions

GMO Status

This product is produced or derived from ingredients supplied from non-GM sources. This is verified by our suppliers' statements and IP certificates where applicable.

Irradiation

In order to address the concerns of the consumer and to ensure compliance with the legislation, McCormick have in place a number of control measures and procedures designed to check that herbs and spices have not been irradiated. Purchasing specifications stipulate that irradiated herbs and spices are not acceptable, and this is checked during supplier audits at origin and processing plants.

Analytical Results

Chemical & Physical Standards

Parameter	Unit	Limit
Moisture	%	≤ 11
Particle Size	µm	95% minimum < 500
Water Activity (Aw)		≤ 0,61
Ash	%	≤ 8,5
Acid Insoluble Ash (AIA)	%	≤ 0,9
Color	ASTA	110-130
Heat Units	SHU	≤ 450
Aflatoxins	ppb	B1 < 5 B1+B2+G1+G2 <10
Ochratoxins	ppb	< 15
Heavy metals Pesticides	In compliance with the current E.U regulation	

Microbiological Standards

Parameter	Unit	Maximum
Total Viable Count	cfu/g	≤ 50 000
Enterobacteriaceae Count	cfu/g	≤ 100
Salmonella	/50g	Absent
Escherichia Coli Detection	cfu/g	<10
Bacillus Cereus	cfu/g	≤ 100
Clostridia Perfringens	cfu/g	≤ 10
Yeast and Mould	cfu/g	≤ 500

Foreign Body Detection

End of line metal detection limits as follows:

Ferrous:	1,5 mm
Non Ferrous:	1,5 mm
Stainless Steel:	2 mm

Packaging

Pack Size : 39g

Packaging Information :

	Description	Material
Primary Packaging	Jar	Glass
	Cap	PP
Unit code	7610071221308	
Secondary Packaging	Shrink wrap	LDPE
	Tray	Carton corrugated
Unit code	07610071951304	

Compliance and Authorisation

We confirm that all McCormick Europe's products comply with the General Food Law Regulation (EC) 178/2002 and follow all the relevant EU and national legislation where applicable.		
In addition, all our products meet the quality standards as required by the appropriate legislation and stipulated by the	McCormick	
European Quality and Food Safety Group.		

The above questions have been answered accurately and truthfully

SIGNATURE: 

NAME: Aneta MIELCAREK

POSITION: Customer Technical Services Analyst

DATE: 24 November 2016