

TECHNICAL CHARACTERISTICS

RAW MATERIALS

Crushed hot pepper

The chilli pepper is received crushed, sieved and dried with a granulometry between 1 and 3 mm.

It is red to dark red in colour.

It is a rabid pepper, hot cayenne pepper. The pepper used comes exclusively from Asia, India or other countries (Spain, Peru, ...).

The chilli pepper complies with the specific standards concerning it for its physico-chemical and microbiological characteristics.

The other materials used in the preparation of Harissa comply with the specific standards concerning them for their physico-chemical and microbiological

PROCESS FLOW SHART

PROCESS TUBES	PROCESS TIN CANS
<ul style="list-style-type: none"> ▪ Weighing and preparation of the different ingredients ▪ Mix of all ingredients ▪ Pasteurization ▪ Filling tubes ▪ Setting ▪ Cooling ▪ Marking ▪ Put in case and cardboard ▪ Palletization ▪ Storage and Shipping 	<ul style="list-style-type: none"> ▪ Ingredients weighing and preparation ▪ Cooking and mixing bowl ▪ Metal detection ▪ Canning ▪ Crimping ▪ Marking ▪ Pasteurization ▪ Cooling ▪ Palletizing ▪ Packaging

PACKAGING INFORMATION

PACKAGING

CAN AND LID : stackable, easy open, bare can, lid varnished BPA NI.

LABEL : Paper 80 g/ m²

TUBE : Flexible aluminium, varnished inside, slipped inside a cardboard case.

The general characteristics of the product as well as the quality characteristics are based on culinary uses.

PHYSICO-CHEMICAL CHARACTERISTICS

Tolerances	
pH	< 4,5
Brix Indice(°Brix)	8 - 11

Complies with the regulations in force for pesticides and heavy metals.

FINAL PRODUCT SENSORY CHARACTERISTICS

The Harissa is orange-red, raised and burning taste, odor characteristic of chillis.

Nothing foreign flavors and odors. Compact consistency without exudate.

Grainy aspect, not smooth.

MICROBIOLOGICAL CHARACTERISTICS

Tin Can : Incubation during 7 days at 37°C and 55 °C.

Tube : Incubation during 7 days at 37°C and 21 days in 32°C.

SHELF LIFE

Shelf life : 3 years

CODING SYSTEM OF MINIMUM DURABILITY DATE (MDD) :
INK-JETTED ON LID :

Can : **881 HA LF211** → Manufacturer code + Product code + L
+ Letter of year + progressive day of year

14:28 01/07/25 → Hour + MDD

Tube : **LF211 14:28**

01/07/20AA

Cases : **LF211**

01 07 2025

PALLETISATION

Size	UCS per tray	Trays per layer	Number of layers	Trays per pallet
1/2	12	9	16	144
Tube 120 g	24	12	7	84

LABELLING INFORMATION by regulation 1169 / 2011

→ LABELLING

Hot sauce

→ QUANTITY

Format	1/2	T 120 g
Can capacity (ml)	425	140
Net weight (g)	400	120
Serving number	40	12

→ NUTRITION INFORMATION

Nutrition Facts	
About 40 servings per container	
Serving size	1 tsp (3g)
Amount per serving	
Calories	0
	% DV*
Total Fat 0g	0%
Sodium 25mg	1%
Total Carbohydrate 0g	0%
Protein 0g	

* %DV = %Daily Value

→ INGREDIENT LIST

INGREDIENTS : Rehydrated chilli 90%, modified corn starch, salt, garlic, coriander, caraway, acidity regulator : citric acid.

Can contains traces of gluten and mustard.

The product contains neither GMO nor ionized ingredients.

Based on Recipes: 45574 and SRRD 027

Nutrition Facts	
About 40 servings per container	
Serving size	1 tsp (3g)
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 10mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

→ VARIOUS

Format	Can	Tube
DDM	Consume preferably before : See the date on one lid	Best before : See the date on the side of the box.
Preservation use	Before opening : Can be stored in a cool and dry place. After opening : Keeps 3 or 4 days in the refrigerator in a non-metallic container.	Before opening : Tube be stored in a cool and dry place. After opening : Keeps 3 weeks in the refrigerator.

Product prepared in France
CONSERVES FRANCE
Domaine du Grand Frigolet
13150 TARASCON

EMB 13108 A

INSTRUCTIONS FOR USE

Extremely strong seasoning of "Sun Country", and using small amounts, Harissa is very economical. It enhances the taste of all your hot and cold dishes, couscous, goulash, bean soups in Serbian mode, raw steak, pasta, rice, meats, fish ... It also adds spice to mayonnaise and spicy sauces.