



THE MORNING STAR PACKING COMPANY

PRODUCT SPECIFICATION – INDUSTRIAL ASEPTIC CHILI SAUCE

I. PRODUCT DESCRIPTION

Sugar, vinegar, salt, and a spice blend are added to tomato puree and aseptically processed. The product is then filled into an aseptic bag. The formulated sauce blend is processed in accordance with Good Manufacturing Practices. The product shall conform in every respect to the provisions set forth under the Federal Food, Drug and Cosmetic Act, and shall meet the standards established by the California Department of Food and Agriculture unless otherwise specified below.

II. PRODUCT SPECIFICATIONS

A. Chemical and Physical Specification (at time of pack)

Measure	Chili Sauce	Description
Flavor and Odor:	+ (1)	(1) Typical of formulated sauces. No off flavors.
Brix:	32.00 ± 2.00°Brix	
Bostwick:	4.0 – 5.5 cm (2)	(2) Measured without dilution; 30 sec. at 20.0°C.
Color:	USDA Grade A (3)	(3) Measured without dilution using C2 Illuminant.
pH:	3.60 – 3.90	
Salt:	2.50 – 3.20%	
Acidity:	0.90 – 1.40%	
Screen Size & Product Code:	0.125* = 125PC (4) 0.156* = 156PC (4)	(4) Per customer requirements.

B. Microbiological Specification

Meets CFR Title 21 requirements for commercial sterility.

C. Microanalytical Specification

Howard Mold Count ≤ 30 %

D. Storage

The product is to be kept from freezing and not stored at temperatures above 110° F.

E. Manufacturing Locations

Santa Nella
12045 S. Ingomar Grade Road
Los Banos, California 93635

Effective: January 1, 2020
Supersedes: January 1, 2019

