

# CERTIFICATE OF ANALYSIS

**Product:** SMOKED PAPRIKA POWDER 100 ASTA  
**Batch:** P2400093

## Description

Product obtained from the milling of ripe, clean, dried and healthy fruits from different varieties of *Capsicum annuum L.* without the addition of dyes (SUDAN I-IV, Bixin, etc), which are then dried and smoked over oak wood bonfires before the milling.

## Physico-chemical analysis

Moisture (Internal PA-03)	5.6	%
Total ashes (Method ASTA 3.0)	9.7	%
Insoluble ashes (Method ASTA 4.0)	1.4	%
Total Aflatoxins (HPLC Internal PA-09)	1.4	ppb
Aflatoxin B1 (HPLC Internal PA-09)	1.2	ppb
Aflatoxin B2 (HPLC Internal PA-09)	< 0.2	ppb
Aflatoxin G1 (HPLC Internal PA-09)	< 0.2	ppb
Aflatoxin G2 (HPLC Internal PA-09)	< 0.2	ppb
Ochratoxin A (HPLC Internal PA-09)	12.2	ppb

## Microbiological analysis

<i>E. coli</i> (ISO 16649-2:2001)	< 10	cfu/g
<i>Salmonella</i> qPCR (ISO 6579:2003)	Absent/25g	cfu/g

## Storage recommendations

This product should be kept in a cool, dry place away from direct sunlight.