

Chile de Árbol Powder

Product Specification

This product is prepared from ripe Árbol peppers that are dried, cleaned, and milled.

Physicals	Scientific Name	Capsicum annum L.
Characteristics	Color	Brick red to dark red
	Flavor/Aroma	Medium to high pungency, typical of Chile de Árbol
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients: Dried Chile de Árbol

Pack Size: 50 lbs.

Raw Materials: Whole, intact red Árbol pepper, having brick red to dark red color and characteristic Chile de Árbol flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).

Preservative: None

Moisture: 12 % maximum

Sizing: Mesh 30 or 40

Pungency: 15,000 – 40,000 SHU

Defects:

Foreign Material (<i>metal*, wood, fibers, paper, straw, string, plastic, etc</i>)	0%
Extraneous Material (<i>stems, flowers, stones, dirt, sand, feathers, insects, etc</i>)	0%
Evidence of bacterial, viral or fungal disease	0%

* Product is passed through a properly functioning metal detector capable of detecting and rejecting 1.5 mm Stainless Steel and 1.5 mm ferrous standards.

Microbiology: Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual &/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.

- Salmonella ND/25 g
- Standard Plate Count $\leq 1,000,000/g$
- Coliforms $\leq 10,000/g$
- Generic *E. coli* $\leq 10/g$
- Yeast $\leq 10/g$
- Mold $\leq 10/g$

Certifications: Product will be Kosher Certified by an approved agency.

Packaging: Food grade, poly liner in corrugated case.

Labeling: Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

Storage: This product shall be packed in containers suitable to maintain product integrity through normal shipping, storage and handling procedures. Store under cool (65°F), dry conditions. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents.

Shelf life: Up to 18 months.