

Guajillo Powder - Irradiated

Product Specification

This product is produced from ripe Guajillo pods which have been dried, cleaned, sorted, and milled.

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| Physicals Characteristics | Scientific Name | Capsicum annum L. |
| | Color | Reddish to reddish brown |
| | Flavor/Aroma | Mildly pungent, typical of chile pepper |
| | Extraneous Material | Within FDA limits |
| | Origin | Mexico |
| Ingredients: | Dried Guajillo Pepper | |
| Pack Size: | 50 lbs. | |
| Raw Materials: | Whole, intact red Guajillo pepper, having red to brownish red color and characteristic Guajillo flavor. Peppers will not be derived from genetically modified seed stock (non-GMO). | |
| Preservative: | None | |
| Treatment: | This product has been subjected to Gamma Irradiation between 5-30 kGy in accordance with U.S. FDA regulations. It has not been subjected to a certified thermal process treatment or fumigation. | |
| Moisture: | 12 % maximum | |
| Sizing: | Mesh 30 or 40 | |
| Pungency: | 4,000 – 7,500 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 | ≤ 100/g |
| | • Coliforms | ≤ 100/g |
| | • Generic <i>E. coli</i> | ≤ 10/g |
| | • Yeast | ≤ 10/g |
| | • Mold | ≤ 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 & rodents. | |
| Shelf life: | Up to 18 months. | |