## Chiltepin Powder Product Specification

This product is prepared from clean, fresh, sun-ripened Chiltepin Chile Peppers which have been dried, cleaned, sorted, and milled.

Physicals Characteris	stics	Scientific Name Color Flavor/Aroma	Capsicum annuum L. Bright red Characteristic, strongly pungent
		Extraneous Material	Within FDA limits
		Origin	Mexico
Ingredients:	Dried Chiltepin Pepper		
Pack Size:	50 lbs.		
Raw Materials:	Whole, intact Chiltepin Pepper, having bright red color and strongly pungent odor. Peppers will not be derived from genetically modified seed stock (non-GMO).		
Preservative:	None		
Moisture:	12 % maximum		
Sizing:	Mesh 30 or 40		
Pungency:	50,000 – 100,000 SHU		
Defects:	Foreign Material (metal*, wood, fibers, paper, straw, string, plastic, etc.) 0%   Extraneous Material (stems, flowers, stones, dirt, sand, feathers, insects, etc.) 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.		
	<ul><li>Stance</li><li>Colife</li></ul>	ric E. <i>coli</i>	ND/25 g ≤ 1,000,000/g ≤ 10,000/g ≤ 10/g ≤ 10/g ≤ 10/g
Certifications:	Product will be Kosher Certified by an approved agency.		
Packaging:	Food grade, 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°C), 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.		

