

# California Powder

## Product Specification

This product is prepared from ripe California peppers that are dehydrated, cleaned, and milled.

<b>Physicals</b>	<b>Scientific Name</b>	Capsicum annum L.
<b>Characteristics</b>	<b>Color</b>	Dark to deep reddish
	<b>Flavor/Aroma</b>	Slightly pungent, typical of chile pepper
	<b>Extraneous Material</b>	Within FDA limits
	<b>Origin</b>	Mexico

**Ingredients:** Dried California Pepper

**Pack Size:** 50 lbs.

**Raw Materials:** Whole, intact red California pepper, having dark to deep reddish color and characteristic California flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).

**Preservative:** None

**Moisture:** 12 % maximum

**Sizing:** Mesh 30 or 40

**Pungency:** 1,500 – 4,500 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  $\leq 1,000,000/g$
- 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.