



Product Specification & Nutritional Facts

Pasilla Pepper Ground

This product is prepared from whole Pasilla peppers that have been dried, cleaned, sorted and milled. Peppers will not be derived from genetically modified seed stock.

Physical Characteristics	
Moisture	≤ 12%
Sizing	Mesh 30 or 40
Color	Brownish red to dark brown
Flavor/Aroma	Sweet, fruity, mild pungency
Pungency (Scoville)	1,500 - 6,000
Treatment	None
Origin	Mexico

Microbiology	
Salmonella	ND/375 g
Standard Plate Count	≤ 1,000,000/g
Coliforms MPN	≤ 1,000/g
E. coli	≤ 10/g
Staphylococcus	≤ 10/g
Yeast & Mold	≤ 1,000/g

Ingredient Declaration	
Dried Pasilla Peppers	

Preservative	
None	

Nutritional Information (100g)	
Water	14.84 g
Energy	345 kcal
Protein	12.35 g
Total Fat	15.85 g
Cholesterol	0 g
Ash	5.82 g
Carbohydrates	51.13 g
Total Dietary Fiber	26.8 g
Sugars	0 g
Added Sugars	0 g
MINERALS & VITAMINS	
Calcium (Ca)	97 mg
Iron (Fe)	9.83 mg
Potassium (K)	2,222 mg
Sodium (Na)	89 mg
Vitamin C (total ascorbic acid)	6.4 mg
Vitamin A	35,750 IU
Vitamin D	0 mcg
LIPIDS	
Saturated Fat	0 g
Trans Fatty Acid	0 g

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.	

Shelf Life and Storage	
Up to 18 months. Store under cool (60°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.	

Packaging					
Pack Size	Pack Type	Gross Wt.	Cases/Pallet	Pallet Net Wt.	Pallet Height
50 lb.	Polylined corrugated case	52 lb.	40	2,000 lbs.	72"

Santa Fe Spices, DBA Out of Mexico - 619-713-7400 - Revision Date: 04/29/2025