



PRODUCT SPECIFICATION SHEET

CHILI NEW MEXICO

Ingredients: Chipotle Powder

Product Description: Prepared from dried fruit of mild pungent varieties of Capsicum annum

Physical Characteristics: Reddish to Reddish brown in color
Medium Pungent, typical of chili pepper with smoky overtone

Country of Origin: Mexico

Treatment: ETO

Kosher: Orthodox Union

Allergens: none

Sieve Analysis: 80 % Minimum thru US # 40

Chemical Characteristics:

Moisture Content	12 % Max
Total Ash Content	8 % Max
Pungency	3,000 - 10,000 shu
Acid Insoluble:	1 % Max

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 73g	27%
Dietary Fiber 22g	79%
Total Sugars 27g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 245mg	20%
Iron 27mg	150%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Microbiological Characteristics:

Aerobic Plate Count	50,000 cfu/g Max	FDA/BAM
Yeast and Mold	100 cfu/g Max	FDA/BAM
Total Coliforms	10/g Max	FDA/BAM
E. Coli	< 10/g	FDA/BAM
Salmonella	Negative /25g	AOAC

Defect Levels: The product shall be free of all other extraneous, foreign or non-conforming substances which will affect the safety, appearance and edibility of the product

Metal Detection: Product passed through metal detector and also over rare earth magnet sets

Packaging and Storage : Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs. In foodgrade PET plastic jars from 1 lb to 5 lb jars. Shelf-life is 6 months from the date of production. Store in cool dry place.

General Requirements: Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.