



# Roasted Dried Ancho Chiles

## Product Profile

### BUYERS GUIDE

<b>Product:</b>	Roasted Dried Ancho Chiles are prepared from Irradiated Dried Ancho Chiles. It is then naturally smoked/roasted using a proprietary blend of hardwoods.				
<b>Ingredients:</b>	Roasted Dried Ancho Chiles				
<b>Country of Origin:</b>	Product of Mexico				
<b>Available Cuts*:</b>	Flakes:	≥ 93% on US Screen #10			
	Ground:	≥ 95% through US Screen #30			
	* Sizes are approximate				
<b>Standard Pack Sizes:</b>	Flakes:	25 lb. net weight, 27 lb. gross weight			
	Ground:	40 lb. net weight, 42 lb. gross weight			
<b>Case Sizes:</b>	l" x w" x h"	15" x 13" x 12"			
<b>Pallet Configuration:</b>	Flakes:	Ti – 9	Hi – 6	Height: 78"	Gross Weight – 1540 lbs
	Ground:	Ti – 9	Hi – 6	Height: 78"	Gross Weight – 2350 lbs

### QUALITY ASSURANCE GUIDE

#### Product Statements

<b>Regulatory:</b>	Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations. Product meets the requirements set forth in U.S. FDA regulations regarding unavoidable natural defects, ASTA Cleanliness Specifications for Spices, Seeds and Herbs and the European Spice Association Quality Minima Document.				
<b>Packaging:</b>	This product is packed in food grade, colored polyethylene liners and hand tied before being placed inside corrugated boxes then sealed with clear box tape.				
<b>Labeling:</b>	Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.).				
<b>HACCP:</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).				
<b>Extraneous Matter:</b>	During processing, this product passes through multiple in-line magnets, sizing screens and a metal detector to insure it is free from harmful extraneous material.				
<b>Treatment:</b>	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.				
<b>Natural:</b>	This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.				
<b>Allergens:</b>	This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens.				
<b>Gluten Free:</b>	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities.				
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.				
<b>Certifications:</b>	Kosher:	Pareve - Kehilla Kosher			
	Halal:	Islamic Food and Nutrition		of America (IFANCA)	
	SQF:	The plant is certified for SQF 2000 code-level 2			

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## QUALITY CONTROL GUIDE

### Technical Data

<b>Color:</b>	Predominately deep red-brown color, typical of Ancho chiles. Color may vary due to the nature of agricultural products.	
<b>Flavor:</b>	Low pungency, typical of an Ancho chile. Mild fruity flavor with hints of licorice, coffee, dried plum and raisin.	
<b>Moisture:</b>	11% maximum	
<b>Water Activity:</b>	<0.70	
<b>Scoville (Heat):</b>	1,000 to 4,000 (Typical)	
<b>Additives:</b>	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
<b>Microbiological:</b>	Aerobic Plate Count	≤100,000/g
	Yeast/Mold	≤1000/g each
	Coliforms	≤100/g
	Generic E. coli	≤10/g
	Salmonella spp.	ND/25g
<b>Storage Conditions:</b>	Store unopened in a cool, dry place for optimum shelf life	
<b>Shelf Life Guaranty:</b>	When stored at:	35-45°F – 12 months, 45-55°F – 6 months 55-65°F – 3 months, 65-75°F – 2 months

## R&D GUIDE

### Nutritional Information

Sample Size: 100 g

Water	22.63 g	Potassium	2411 mg
Calories	281	Sodium	43 mg
Calories from Fat	68.6	Zinc	1.42 mg
Calories from Carbs	183	Copper	0.508 mg
Calories from Protein	28.9	Manganese	1.279 mg
Protein	11.86 g	Selenium	2.9 mcg
Total Lipid (Fat)	8.20 g	Vitamin C	2.0 mg
Ash	5.89 g	Thiamin – B1	0.179 mg
Total Carbohydrate	51.41 g	Riboflavin – B2	2.255 mg
Dietary Fiber	21.6 g	Niacin – B3	6.403 mg
Sugars	~	Pantothenic	1.993 mg
Soluble Fiber	~	Vitamin B6	3.535 mg
Insoluble Fiber	~	Folate, Total	69 mcg
Other Carbohydrates	~	Folic Acid	0 mcg
Saturated Fat	0.820 g	Choline, total	~
Stearic Acid	0.082 g	Vitamin B-12	0.00 mg
Palmitic Acid	0.656 g	Carotene, Beta	~
Monounsaturated Fat	0.492 g	Carotene, Alpha	~
Polyunsaturated Fat	4.511 g	Vitamin A	20438 IU
Trans Fat	~	Lycopene	~
Cholesterol	0 g	Lutein + zeaxanthin	~
Calcium	61 mg	Vitamin E – Alpha Eq.	~
Iron	10.93 mg	Vitamin D	0 IU
Magnesium	113 mg	Aspartic Acid	1.661 g
Phosphorus	201 mg	Glutamic Acid	1.532 g

**Nutritional Note:** These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Each "~" indicates a missing or incomplete value.

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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# SAFETY DATA SHEET

## U.S. Department of Labor Occupational Safety and Health Administration

### SECTION 1

#### Identification

Chemical Name or Synonyms:-

**Dried Ancho Chiles**

**Manufacturers Name:**

Culinary Farms, Inc.

Emergency Telephone Number:

**916.375.3000**

Address:

**1244 E. Beamer St.**

**Woodland, CA. 95776**

Recommended Use: Spices, Flavorings

### SECTION 2

#### Hazard (s) Identification

#### **Spices/Flavorings**

This product contains small amounts of capsaicin that is an irritant to eyes and other mucous membranes.



(Irritant to eyes)

### SECTION 3

#### **Composition/Information of Ingredients**

#### **Roasted Dried Ancho Chiles**

This product contains small amounts of capsaicin and is an irritant to eyes and other mucous membranes.

Appearance and Odor: This product is a Dried Ancho Chiles, predominately deep red-brown color, typical of Ancho chiles.

### SECTION 4

#### **First Aid Measures**

Wash contact surface with plenty of cold water.

Obtain medical help in case irritation exists.

### SECTION 5

#### **Fire Fighting Measures**

This product contains small amounts of capsaicin that is an irritant to eyes and other mucous membranes.

Wear protective gloves.

### SECTION 6

#### **Accidental Release Measures**

Absorb with an inert material and put the spilled material in an appropriate waste disposal

### SECTION 7

#### **Handling and Storage**

Keep containers closed

### SECTION 8

#### **Exposure Controls/Personal Protection**

Respiratory Protection: Dust Mask

Protective Clothing: Latex gloves, safety glasses.

### SECTION 9

#### **Physical and Chemical Properties**

Not Available

### SECTION 10

#### **Stability and Reactivity**

Not Available

### SECTION 11

#### **Toxicological Information**

Hazardous in case of skin contact (irritant), of ingestion, of inhalation (lung irritant). Slightly hazardous in case of skin contact.

### SECTION 12

#### **Ecological Information-N/A**

### SECTION 13

#### **Disposal Consideration**

Normal Waste Disposal

### SECTION 14

#### **Transport Information-N/A**

### SECTION 15

#### **Regulatory Information- N/A**

### SECTION 16

#### **Other Information - N/A**

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