



Natural Dried Red Habanero Chiles



Product Profile

BUYERS GUIDE

Product:	Natural Dried Red Habanero Chiles are prepared from red Habanero peppers washed with microbiologically controlled water, then naturally dried.
Ingredients:	Dried Red Habanero Chiles
Country of Origin:	Product of Ecuador, Peru ,
Available Cuts*:	Flakes: Maximum 40% (>0.0787 inches) retained on US mesh screen # 10 Powder: Maximum 5% (> 0.0165 inches) retained on US mesh screen # 40

QUALITY ASSURANCE GUIDE

Product Statements

Regulatory:	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.
Packaging:	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.
Labeling:	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.).
HACCP:	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
Extraneous Matter:	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.
Treatment:	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
Natural:	This product is free from all color.
Allergens:	This product does not contain any major or minor allergen recognized by US.
Gluten Free:	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.
GMO:	To the best of our knowledge, this product is free of Genetically Modified ingredients.
Certifications:	Kosher: Pareve - Kehilla Kosher  Halal: Islamic Food and Nutrition Council of America (IFANCA)  SQF: SQF 2000 code-level 2

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QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep red to brown red, typical of red Habanero chiles. Color may vary due to the nature of agricultural products.	
Flavor:	Extremely pungent with fruity citrus-like flavors and floral aroma.	
Moisture:	11% maximum	
SHU:	<400,000 SHU (the actual SHU is reported on the COA).	
Additives:	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
Microbiological:	Aerobic Plate Count	≤500,000 cfu/g
	Yeast/Mold	≤1000 cfu/g each
	Coliform	<100 cfu/g
	Generic E. coli	≤10 cfu/g
	Salmonella spp.	ND/375g
Storage Conditions:	Store unopened in a cool, dry place for optimum shelf life	
Shelf Life Guaranty:	Room temperature (≤72 F): Six (6) months. Refrigerated temperature (≤40 F): Twelve (12) months	

R&D GUIDE

Nutritional Information

Sample Size: 100 g

Water	7.15 g	Potassium	1870 mg
Calories	324	Sodium	91 mg
Calories from Fat	48.6	Zinc	1.02 mg
Calories from Carbs	250	Copper	0.228 mg
Calories from Protein	25.8	Manganese	0.821 mg
Protein	10.58 g	Selenium	3.5 mcg
Total Lipid (Fat)	5.81 g	Vitamin C	31.4 mg
Ash	6.60 g	Thiamin – B1	0.081 mg
Total Carbohydrate	69.86 g	Riboflavin – B2	1.205 mg
Dietary Fiber	28.7 g	Niacin – B3	8.669 mg
Sugars	41.06 g	Pantothenic	0.956 mg
Soluble Fiber	~	Vitamin B6	0.810 mg
Insoluble Fiber	~	Folate, Total	51 mcg
Other Carbohydrates	~	Folic Acid	0 mcg
Saturated Fat	0.813 g	Choline, total	84.3 mg
Stearic Acid	0.107 g	Vitamin B-12	0 mg
Palmitic Acid	0.690 g	Carotene, Beta	14844 mcg
Monounsaturated Fat	0.468 g	Carotene, Alpha	994 mcg
Polyunsaturated Fat	3.079 g	Vitamin A	26488 IU
Trans Fat	0 g	Lycopene	0 mcg
Cholesterol	0 mg	Lutein + zeaxanthin	5494 mcg
Calcium	45 mg	Vitamin E – Alpha Eq.	3.14 mg
Iron	6.04 mg	Vitamin D	0 IU
Magnesium	88 mg	Aspartic Acid	1.512 g
Phosphorus	159 mg	Glutamic Acid	1.397 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 Chiles**

Dried Red Habanero 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 large amounts of capsaicin that is an irritant to eyes and other mucous membranes.



(Irritant to eyes)

SECTION 3

Composition/Information of Ingredients

Dried Red Habanero Chiles

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

Appearance and Odor: This product is a Dried Red Habanero Chiles. Color is deep red to brown-red.

Odor is spicy pepper-like.

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 large 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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