



Habanero Chile Puree


Product Profile

BUYERS GUIDE

Product:	Habanero Chile PUREE is manufactured with dried Natural Habanero Chiles and water to achieve a Puree consistency. Product is frozen.
Ingredients:	Water, Dried Habanero Chiles
Country of Origin:	Product of the United States
Standard Pack Sizes:	40 lb. net weight plastic pail, 42 lb. gross weight
Case Sizes:	5 gal plastic pail.
Pallet Configuration:	Ti: 12 Hi: 3 Height: 45" Gross Weight: 1590 lbs

QUALITY ASSURANCE GUIDE

Product Statements

Regulatory:	Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs). 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.
Packaging:	This product is packed in food grade, 5 gallon pails.
Labeling:	Each container contains a master label that includes the product description, 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:	Within FDA limits
Treatment:	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
Natural:	This product is free from all color and flavor additives.
Allergens:	This product does not contain any major or minor allergen recognized by US regulations.
Gluten Free:	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions.
GMO:	To the best of our knowledge, this product is free of Genetically Modified ingredients.
Certifications:	Kosher: Pareve - OK Kosher Halal: Islamic Food and Nutrition Council of America (IFANCA)  SQF: The plant is certified for SQF 2000 code-level 2

Revised: 9/16/2017
Approved by: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately red-orange color, typical of dried Habanero chiles		
Flavor:	Typical of a Habanero Chile		
Moisture%:	80-82% approximate		
SHU's:	<100,000		
Additives:	Preservatives:	None added	
	Artificial colors/dyes:	None added	
	Artificial flavors:	None added	
	Other:	None added	
Microbiological:	No organism of public health significance (Salmonella, E. coli)		
Storage Conditions:	Store, upon receipt, frozen at 0° Fahrenheit.		
Shelf Life Guaranty:	When stored at 0°F:	Approximately 6 months	

R&D GUIDE

Nutritional Information

Sample Size: 100 g

Nutritional	Values	Nutritional	Values
Calories	65	Sodium	20.60mg
Calories from Fat	10.46g	Vitamin C	6.28mg
Total Fat	1.16g	Vitamin A	5297.60IU
Protein	2.12g	Saturated Fat	0.16g
Ash	1.14g	Trans Fat	0.00g
Total Carbohydrate	13.97g	Cholesterol	0.00g
Dietary Fiber	5.74g	Calcium	11.40mg
Sugars	8.21g	Iron	1.21mg
Added Sugars	0 g	Vitamin D	0.00 mcg
Potassium	374.80mg		
Water	81.35g		

NOTE: Updates 2017

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.

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:-

Habanero Chile Puree

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

Water, dried Habanero Chiles

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

Appearance and Odor: This product is a blend of water, dried Habanero Chiles. Color is red orange. 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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