

Aji Amarillo Chile Paste Product Profile

BUYERS GUIDE

Product: Aji Amarillo Chile Paste is manufactured with irradiated dried Aji Amarillo Chiles and water to

achieve a paste consistency. Product is frozen.

Ingredients: Water, Aji Amarillo 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.

Shelf Life Guaranty: When stored at 0°F, approximately 6 months. Keep frozen in storage

Defrosting: Defrost under refrigeration, use within a week

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 Plastic Pail will have 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.

Microbiology: No organism of public health significance (Salmonella, E.coli)

Natural: This product is free from all color and flavor additives.

Color& Taste: Predominately orange to mustard yellow colored paste with Fruity flavor and Berry tone.

Allergens: This product does not contain any major or minor allergen recognized by US regulations.

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

Updated: 4/5/2017 Approved: Dr. Azam

R&D GUIDE

Nutritional Information

Sample Size: 100 g

Nutritional	Values	Nutritional	Values
Calories	105	Sodium	30mg
Calories from Fat	17	Vitamin C	10.4mg
Total Fat	1.90 g	Vitamin A	8741IU
Protein	3.50g	Saturated Fat	0.27g
Ash	2.18g	Trans Fat	0.00g
Total Carbohydrate	23g	Calcium	14.85mg
Dietary Fiber	9.5g	Iron	2.00mg
Total Sugars	13.5 g	Potassium	0.0 g
Added Sugars	0.0g	Vitamin D	0 mcg

<u>Nutritional Note</u>: 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

<u>Identification</u>

Aji Amarillo Chile Paste Manufacturers Name: Culinary Farms, Inc. Emergency Telephone Number: 916.375.3000 Address: 1244 E. Beamer St.

Chemical Name or Synonyms:-

Woodland, CA. 95776
Recommended Use: Spices, Flavorings

SECTION 2 Hazard (s) Identification

Spices/Flavorings

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

(Irritant to eyes)

SECTION 3

Composition/Information of Ingredients Water, Dried Aji Amarillo 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 Aji Amarillo Chiles. Color is orange to mustard yellow. 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 medium 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

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Transport Information-N/A SECTION 15 Regulatory Information- N/A

SECTION 16 Other Information - N/A

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