



# Ancho Chile Paste

## Product Profile



### BUYERS GUIDE

<b>Product:</b>	<b>Ancho Chile Paste</b> is manufactured with Irradiated or steam treated dried Ancho Chiles and water to achieve a paste consistency. Product is frozen.		
<b>Ingredients:</b>	Water, Dried Ancho Chiles		
<b>Country of Origin:</b>	Product of the United States		
<b>Standard Pack Sizes:</b>	40 lb. net weight plastic pail, 42 lb. gross weight		
<b>Case Sizes:</b>	5 gal plastic pail.		
<b>Pallet Configuration:</b>	Ti: 12	Hi: 3	Height: 45" Gross Weight: 1590 lbs

### QUALITY ASSURANCE GUIDE

#### Product Statements

<b>Regulatory:</b>	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.
<b>Packaging:</b>	This product is packed in food grade, 5 gallon pails.
<b>Labeling:</b>	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.).
<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>	Within FDA limits
<b>Treatment:</b>	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
<b>Natural:</b>	This product is free from all color and flavor additives.
<b>Allergens:</b>	This product does not contain any major or minor allergen recognized by US regulations.
<b>Gluten Free:</b>	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions.
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.

<b>Certifications:</b>	Kosher:	Pareve OK Kosher 
	Halal:	Islamic Food and Nutrition Council of America (IFANCA) 
	SQF:	The plant is certified for SQF 2000 code-level

Revised: 1/18/2017  
Approved: Dr. Azam

## QUALITY CONTROL GUIDE

### Technical Data

**Color:** Predominately deep red-brown colored paste, typical of Ancho Chiles

**Flavor:** Typical of dried Ancho Chiles

**Pungency:** <1500 SHU

**Moisture %:** 70%-75% approximate

**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	93	Sodium	14mg
Calories from Fat	24	Vitamin D	0.0 mcg
Total Fat	2.71 g	Vitamin A	6745 IU
Protein	3.91g	Saturated Fat	0.27g
Ash	1.94g	Trans Fat	0.00g
Total Carbohydrate	17g	Poly Fat	1.48g
Dietary Fiber	7.1g	Calcium	20mg
Total and Added Sugars	0.00g	Iron	3.61mg
Water	74.40 g	Potassium	796.30 mg

**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:-

**Ancho Chile Paste**

**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.

### SECTION 3

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

**Water, 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 blend of water, dried Ancho Chiles. Color is deep red brown. 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 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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Approved:

Dr. Azam