



# Dried Ancho Chiles



## Irradiated Product Profile

### BUYERS GUIDE

<b>Product:</b>	Dried Ancho Chiles are prepared from fresh, sound, sun-ripened Poblano peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled. The product is irradiated.				
<b>Ingredients:</b>	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 ensure 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 free from all color and flavor additives.				
<b>Allergens:</b>	This product does not contain any major or minor allergen recognized by US 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 OK Kosher			
	Halal:	Islamic Food and Nutrition Council 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>SHU:</b>	1000-4,000 (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>	<b>Room temperature (≤72 F): Six (6) months.</b>	
	<b>Refrigerated temperature (≤40 F): Twelve (12) months</b>	

## R&D GUIDE

### Nutritional Information

Sample Size: 100 g

Water	22.63 g	<b>Potassium</b>	<b>2411 mg</b>
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
<b>Total Sugars</b>	<b>0.0 g</b>	Pantothenic	1.993 mg
<b>Added Sugars</b>	<b>0.0 g</b>	Vitamin B6	3.535 mg
Soluble Fiber	~	Folate, Total	69 mcg
Insoluble Fiber	~	Folic Acid	0 mcg
Other Carbohydrates	~	Choline, total	~
Saturated Fat	0.820 g	Vitamin B-12	0.00 mg
Stearic Acid	0.082 g	Carotene, Beta	~
Palmitic Acid	0.656 g	Carotene, Alpha	~
Monounsaturated Fat	0.492 g	Vitamin A	20438 IU
Polyunsaturated Fat	4.511 g	Lycopene	~
<i>Trans</i> Fat	~	Lutein + zeaxanthin	~
Cholesterol	0 g	Vitamin E – Alpha Eq.	~
Calcium	61 mg	<b>Vitamin D</b>	<b>0 mcg</b>
Iron	10.93 mg	Aspartic Acid	1.661 g
Magnesium	113 mg	Glutamic Acid	1.532 g
Phosphorus	201 mg		

**\*Updated 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. 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-Irradiated**  
**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 Dried Ancho Chiles – Irradiated

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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