



BUYERS GUIDE

Product:	Smoked Dried Ancho Chiles are prepared from Irradiated Dried Ancho Chiles. It is naturally smoked/ roasted using a proprietary blend of hardwoods.				
Ingredients:	Roasted Dried Ancho Chiles				
Country of Origin:	Product of Mexico				
Available Cuts*:	Flakes:	≥ 93% on US Screen #10			
	Ground:	≥ 95% through US Screen #30		* Sizes are approximate	
Standard Pack Sizes:	Flakes:	25 lb. net weight, 27 lb. gross weight			
	Ground:	40 lb. net weight, 42 lb. gross weight			
Case Sizes:	l" x w" x h"	15" x 13" x 12"			
Pallet Configuration:	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

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 ensure it is free from harmful extraneous material.
Treatment:	This product has been subjected to Gamma Irradiation between 5-30 kGy in accordance with U.S. FDA regulations prior to smoking/roasting. It has not been subjected to a certified thermal process treatment or fumigation.
Natural:	This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives.
Allergens:	This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens.
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 OK Kosher	
	Halal:	Islamic Food and Nutrition Council of America (IFANCA) 	
	SQF:	The plant is certified for SQF 2000 code-level 2	

Updated: 02/23/2017
 Issued: 03/01/2011
 Approved: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep red-brown color, typical of Ancho chiles. Color may vary due to the nature of agricultural products.	
Flavor:	Low pungency, typical of an Ancho chile. Mild fruity flavor with hints of licorice, coffee, dried plum and raisin.	
Moisture:	11% maximum	
Scoville (Heat):	1,000 to 4,000 (Typical)	
Additives:	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
Microbiological:	Aerobic Plate Count	≤100,000/g
	Yeast/Mold	≤1000/g each
	Coliforms	≤100/g
	Generic E. coli	≤10/g
	Salmonella spp.	ND/25g
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	22.63 g	Potassium	2411 mg
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
Total Sugars	0.0 g	Pantothenic	1.993 mg
Added Sugars	0.0 g	Vitamin B6	3.535 mg
Iron	10.93 mg	Folic Acid	0 mcg
Magnesium	113 mg	Vitamin B-12	0.00 mg
Saturated Fat	0.820 g	Vitamin A	20438 IU
Stearic Acid	0.082 g	Phosphorus	201 mg
Palmitic Acid	0.656 g	Vitamin D	0 mcg
Monounsaturated Fat	0.492 g		
Polyunsaturated Fat	4.511 g		
Trans Fat	0.0 g		
Cholesterol	0 g		
Calcium	61 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.

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.

Updated: 02/23/2017
Issued: 03/01/2011
Approved: Dr. Azam

SAFETY DATA SHEET

U.S. Department of Labor

Occupational Safety and Health Administration

SECTION 1 Identification

Chemical Name or Synonyms:

Smoked Dried Ancho 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 small amounts of capsaicin that is an irritant to eyes and other mucous membranes.

(Irritant to eyes)

SECTION 3 Composition/Information of Ingredients Smoked 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 Smoked 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

Updated: 02/23/2017
Issued: 03/01/2011
Approved: Dr. Azam