



Dried Chile de Arbol

Steam Treated Product Profile



BUYERS GUIDE

Product:	Dried Chile de Arbol, Steam Treated is prepared from fresh, sound, sun-ripened Arbol peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled. The product is steam treated.				
Ingredients:	Dried Chile de Arbol				
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"	23 ⁹ / ₁₆ " x 19 ¹ / ₂ " x 6"			
Pallet Configuration:	Flakes:	Ti – 4	Hi – 5	Height 36"	Gross Weight – 620 lbs
	Ground:	Ti – 4	Hi – 5	Height: 36"	Gross Weight – 920 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, lightly vacuumed and heat sealed 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 a steam treatment process. It has not been subject to fumigation or irradiation.
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	

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Approved: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep orange to brick red color, typical of Chile de Arbol. Color may vary due to the nature of agricultural products.	
Flavor:	Medium to high pungency, typical of an Arbol chile. Sharp, searing and acidic flavor with deep smoky notes and mild tannic and grassy notes.	
Moisture:	11% maximum	
Scoville (Heat):	15,000 to 40,000 (Typical)	
Additives:	Preservatives:	None added
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
Microbiological:	Aerobic Plate Count	≤100,000/g
	Yeast/Mold	≤1,000/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	

Nutritional Information

Sample Size: 100 g

Water	8.05 g	<i>Trans</i> Fat	0 g
Calories	318	Cholesterol	0 g
Calories from Fat	145	Calcium	148 mg
Calories from Carbs	133	Iron	7.80 mg
Calories from Protein	40.4	Magnesium	152 mg
Protein	12.01 g	Phosphorus	293 mg
Total Lipid (Fat)	17.27 g	Potassium	2014 mg
Ash	6.04 g	Sodium	30 mg
Total Carbohydrate	56.63 g	Zinc	2.48 mg
Dietary Fiber	27.2 g	Copper	0.373 mg
Total Sugars	10.34 g	Manganese	2.00 mg
Added Sugars	0.0 g	Selenium	8.8 mcg
Saturated Fat	3.260 g	Vitamin C	76.4 mg
Stearic Acid	0.490 g	Vitamin A	41610 IU
Palmitic Acid	2.360 g		
Monounsaturated Fat	2.750 g		
Polyunsaturated Fat	8.370 g		

***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 Chile de Arbol – Steam Treated
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 Chile de Arbol – Steam Treated

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 Chile de Arbol, predominately deep orange to brick red color, typical of Chile de Arbol 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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