



Pasilla Chile Paste

Product Profile


BUYERS GUIDE

Product:	Pasilla Chile Paste is manufactured with irradiated dried Pasilla Chiles and water to achieve a paste consistency. Product is frozen.
Ingredients:	Water, Dried Pasilla Chiles
Range:	Water (70-75%), Dried Pasilla Chile powder (25-30%)
Country of Origin:	Product of the United States- Manufactured at Woodland, CA
Standard Pack Sizes:	40 lb. net weight plastic pail, 42 lb. gross weight
Case Sizes:	5 gal plastic pail.
Pallet Configuration:	Ti: 12 Hi: 3 Height: 45" Gross Weight: 1590 lbs

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 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.).
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.
Natural:	This product 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.
Gluten Free:	This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions.
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 on: 1/15/2017
Approved by: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep brown color paste typical of Pasilla Chiles		
Flavor:	Typical of Pasilla Chiles.		
Pungency:	<1500 SHU		
Water Activity:	<0.85		
pH:	<6.0		
Moisture:	70% -75% approximate		
Additives:	Preservatives:	None added	
	Artificial colors/dyes:	None added	
	Artificial flavors:	None added	
	Other:	NO Partially Hydrogenated Oils (PHO) /Trans fat	
Microbiological:	Generic E. coli	≤ 10 cfu/g	
	Salmonella spp.	ND/25g	
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	114	Sodium	32mg
Calories from Fat	47	Vitamin C	2.11mg
Total Fat	5.23g	Vitamin A	11800 IU
Protein	4.08g	Saturated Fat	0.00g
Ash	1.92g	Trans Fat	0.00g
Total Carbohydrate	16.87g	Cholesterol	0.00g
Dietary Fiber	8.8g	Calcium	34.02mg
Total Sugars	0 g	Iron	3.24mg
Added Sugars	0.0 g	Vitamin D	0.0 mcg
Potassium	733.93g	Water	71.90 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. 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 on: 1/15/2017

Approved by: Dr. Azam

SAFETY DATA SHEET

U.S. Department of Labor Occupational Safety and Health Administration

SECTION 1

Identification

Chemical Name or Synonyms:-

Pasilla 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.



(Irritant to eyes)

SECTION 3

Composition/Information of Ingredients **Water, Dried Pasilla 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 Pasilla Chiles. Color is deep 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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