



BUYERS GUIDE

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|------------------------------|---|--------|--|-------------|-------------------------|
| Product: | Dried Pasilla Chiles are prepared from fresh, sound, sun-ripened Pasilla peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and milled. The product is then irradiated. | | | | |
| Ingredients: | Dried Pasilla 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

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|---------------------------|---|
| 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 insure 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. It has not been subjected to a certified thermal process treatment or fumigation. |
| 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 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  Pareve Halal: Islamic Food and Nutrition Council of America (IFANCA)  SQF: The plant is certified for SQF 2000 code-level 2 |

Updated: 1/17/2017
 Issued: 03/01/11
 Approved: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

| | | | |
|-----------------------------|--|---|--|
| Color: | Predominately dark brown, typical of Pasilla chiles. Color may vary due to the nature of agricultural products. | | |
| Flavor: | Low pungency, typical of a Pasilla chile. It is somewhat bitter in taste with berry, grape and herbaceous tones. | | |
| Moisture: | 11% maximum | | |
| SHU: | 1,000-4,000 (Typical) | | |
| Additives: | Preservatives: | None added | |
| | Artificial colors/dyes: | None added | |
| | Artificial flavors: | None added | |
| Microbiological: | Aerobic Plate Count | ≤100,000/g | |
| | Yeast/Mold | ≤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: | When stored at: | 35-45°F – 12 months, 45-55°F – 6 months 55-65°F – 3 months, 65-75°F – 2 months | |

R&D GUIDE

Nutritional Information

Sample Size: 100 g

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|-----------------------|---------------|------------------|----------------|
| Water | 14.84 g | Potassium | 2222 mg |
| Calories | 345 | Sodium | 89 mg |
| Calories from Fat | 133 | Zinc | 1.40 mg |
| Calories from Carbs | 182 | Copper | 0.423 mg |
| Calories from Protein | 30.1 | Manganese | 1.580 mg |
| Protein | 12.35 g | Selenium | 3.2 mcg |
| Total Lipid (Fat) | 15.85 g | Vitamin C | 6.4 mg |
| Ash | 5.82 g | Thiamin – B1 | 0.172 mg |
| Total Carbohydrate | 51.13 g | Riboflavin – B2 | 3.197 mg |
| Dietary Fiber | 26.8 g | Niacin – B3 | 7.175 mg |
| Total Sugars | 0.00 g | Pantothenic | 1.591 mg |
| Added Sugars | 0.00 g | Vitamin B6 | 4.228 mg |
| Cholesterol | 0 mg | Folate, Total | 170 mcg |
| Calcium | 97 mg | Folic Acid | 0 mcg |
| Iron | 9.83 mg | Vitamin D | 0.0 mcg |
| Magnesium | 130 mg | Vitamin B-12 | 0 mg |
| Phosphorus | 267 mg | Vitamin A | 35760 IU |

*2017-Updated

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.

SAFETY DATA SHEET

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|-----------|-----------|
| Updated: | 1/17/2017 |
| Issued | 03/01/11 |
| Approved: | Dr. Azam |

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

SECTION 1

Identification

Chemical Name or Synonyms:-
Dried Pasilla Chiles –irradiated 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 Pasilla Chiles –irradiated 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 Pasilla Chiles, predominately dark brown, typical of Pasilla 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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