



BUYERS GUIDE

Product:	Dried Pasilla Chiles, Steam Treated are prepared from fresh, sound, sun-ripened Pasilla peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled.				
Ingredients:	Dried Pasilla Chiles				
Country of Origin:	Product of Mexico				
Available Cuts*:	Flakes:		$\frac{1}{4}$ "		
	Granular:		-8/+40		
	Ground:		35 mesh		
	<i>* Sizes are approximate</i>				
Standard Pack Sizes:	Flakes:	25 lb. net weight, 27 lb. gross weight			
	Ground:	25 lb. net weight, 27 lb. gross weight			
Case Sizes:	15" x 13" x 12"	Cube – 1.354			
Pallet Configuration:	Flakes:	Ti – 9	Hi – 6	Height: 76"	Gross Weight – 1518 lbs
	Ground:	Ti – 9	Hi – 6	Height: 76"	Gross Weight – 1518 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 insure 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

Revised: 1/17/2017
 Issued: 4/8/2015
 Approved: Dr. Azam

QUALITY CONTROL GUIDE

Technical Data

Color:	Predominately deep red-brown to black color, typical of Pasilla Chiles. Color may vary due to the nature of agricultural products.		
Flavor:	Low to medium pungency, typical of a Pasilla Chile. It is somewhat bitter in taste with berry, grape and herbaceous tones.		
Moisture:	11% maximum		
Water Activity:	<0.70		
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 cfu/g	
	Yeast/Mold	≤ 1,000 cfu/g each	
	Coliforms	≤ 100 cfu/g	
	Generic E. coli	≤ 10 cfu/g	
	Salmonella spp.	ND/375g	
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

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	0.0 g	Pantothenic	1.591 mg
Added Sugar	0.0 g	Vitamin B6	4.228 mg
Cholesterol	0 mg	Folate, Total	170 mcg
Calcium	97 mg	Vitamin D	0.0 mcg
Iron	9.83 mg	Vitamin A	35760 IU
Magnesium	130 mg		
Phosphorus	267 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.

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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 Pasilla Chiles-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

Roasted Dried Pasilla Chiles –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 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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