




Roasted Dried Chile de Arbol

Product Profile

Product:	Roasted Dried Chile de Arbol is prepared from fresh, sound, sun-ripened Arbol peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled. They are then naturally smoked using a proprietary blend of hardwoods.		
Ingredients:	100% Chile de Arbol		
Country of Origin:	Product of Mexico		
Available Cuts*:	Flakes:	$\frac{1}{4}'' \times \frac{1}{4}''$	
	Ground:	35 mesh	
	* 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:	23 $\frac{9}{16}''$ x 19 $\frac{1}{2}''$ x 6''	Cube – 1.595	
Pallet Configuration:	Flakes:	Ti – 4 Hi – 5 Height 34''	Gross Weight – 600 lbs
	Ground:	Ti – 4 Hi – 5 Height: 34''	Gross Weight – 900 lbs
Storage Conditions:	Store unopened in a cool, dry place for optimum shelf life		
Certifications:	Kosher:	Pareve - Kehilla Kosher	

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 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 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.

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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:	12% maximum	
Water Activity:	<0.70	
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	≤10,000/g
	Lactics	≤10,000/g
	Yeast/Mold	≤100/g each
	Coliforms	≤100/g
	Generic E. coli	≤10/g
	Salmonella spp.	ND/375g
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

Nutritional Information

Sample Size: 100 g

Water	8.05 g	Potassium	2014 mg
Calories	318	Sodium	30 mg
Calories from Fat	145	Zinc	2.48 mg
Calories from Carbs	133	Copper	0.373 mg
Calories from Protein	40.4	Manganese	2.00 mg
Protein	12.01 g	Selenium	8.8 mcg
Total Lipid (Fat)	17.27 g	Vitamin C	76.4 mg
Ash	6.04 g	Thiamin – B1	0.328 mg
Total Carbohydrate	56.63 g	Riboflavin – B2	0.919 mg
Dietary Fiber	27.2 g	Niacin – B3	8.701 mg
Sugars	10.34 g	Pantothenic	~
Soluble Fiber	~	Vitamin B6	2.45 mg
Insoluble Fiber	~	Folate, Total	106 mcg
Other Carbohydrates	~	Folic Acid	0 mcg
Saturated Fat	3.260 g	Choline, total	51.5 mg
Stearic Acid	0.490 g	Vitamin B-12	0 mg
Palmitic Acid	2.360 g	Carotene, Beta	21840 mcg
Monounsaturated Fat	2.750 g	Carotene, Alpha	0 mcg
Polyunsaturated Fat	8.370 g	Vitamin A	41610 IU
Trans Fat	0 g	Lycopene	0 mcg
Cholesterol	0 g	Lutein + zeaxanthin	13157 mcg
Calcium	148 mg	Vitamin E – Alpha Eq.	29.83 mg
Iron	7.80 mg	Vitamin D	0 IU
Magnesium	152 mg	Aspartic Acid	~
Phosphorus	293 mg	Glutamic Acid	~

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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MATERIAL SAFETY DATA SHEET

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

SECTION I

Manufacturers Name:

Culinary Farms, Inc.

Emergency Telephone Number:

916.375.3000

Address:

1244 E. Beamer St

Woodland, CA. 95776

Chemical Name or Synonyms:

Dried chiles

Trade Name:

Culinary Farms Dried Roasted

Chile de Arbol

Formula:

N/A

SECTION II

HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A

Alloys & Metallic Coatings: N/A

Hazardous Mixtures of other liquids,
solids or gases: N/A

SECTION III PHYSICAL DATA

Boiling Point: N/A

Vapor Pressure: N/A

Vapor Density: N/A

Solubility in Water: N/A

Specific Gravity: 0.42

Percent Volatile: N/A

Evaporation Rate: N/A

Appearance and Odor: This product is a
Roasted Dried Arbol Chile. Color is
deep red-brown. Odor is smoky pepper-
like.

SECTION IV

FIRE & EXPLOSION HAZARD DATA

Flash Point: N/A

Flammable Limits: N/A

SECTION V

HEALTH HAZARD DATA

This product contains small amounts of
capsaicin that is an irritant to eyes and
other mucous membranes.

SECTION VI

REACTIVITY DATA

Stability: This product is stable in all
known normal food storage conditions.

Incompatibility: N/A

Hazardous Decomposition Products:
N/A

Hazardous Polymerization: N/A

SECTION VII

SPILL OR LEAK PROCEDURES

N/A

SECTION VIII

SPECIAL PROTECTION INFORMATION

Respiratory Protection: Dust Mask

Protective Clothing: Latex gloves, safety
glasses

MSDS REVISION DATE: July 1, 2010