




# Natural Dried Brined Red Habanero Chiles

## Product Profile

<b>Product:</b>	Natural Dried Brined Red Habanero Chiles are prepared from fresh, sound, sun-ripened red Habanero peppers, soaked in a brine solution, then naturally dried.		
<b>Ingredients:</b>	Red Habanero Chiles, Salt		
<b>Country of Origin:</b>	Product of Columbia		
<b>Available Cuts*:</b>	Flakes:	$\frac{1}{4}'' \times \frac{1}{4}''$	
	Ground:	35 mesh	
	* Sizes are approximate		
<b>Standard Pack Sizes:</b>	Flakes:	27.55 lb. net weight, 30 lb. gross weight	
	Ground:	55.1 lb. net weight, 57 lb. gross weight	
<b>Case Sizes:</b>	20.5" x 18" x 6.25"	Cube – 1.287	
<b>Pallet Configuration:</b>	Flakes:	Ti – 4    Hi – 5    Height: 34"	Gross Weight – 651 lbs
	Ground:	Ti – 4    Hi – 5    Height: 34"	Gross Weight – 1202 lbs
<b>Storage Conditions:</b>	Store unopened in a cool, dry place for optimum shelf life		
<b>Certifications:</b>	Kosher:	Pareve - Kehilla Kosher	

## Product Statements

<b>Regulatory:</b>	Raw materials are grown in accordance with U.S. Department of Agriculture recommendations for Good Agricultural Practices (GAPs). Pesticides are applied in accordance with U.S. Environmental Protection Agency requirements. 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.
<b>HACCP:</b>	This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).
<b>Treatment:</b>	This product has not been subjected to a certified thermal process treatment, fumigation or irradiation.
<b>Allergens:</b>	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.
<b>GMO:</b>	To the best of our knowledge, this product is free of Genetically Modified ingredients.
<b>Packaging:</b>	This product is packed in food grade, clear polyethylene liners and heat sealed before being placed inside corrugated boxes sealed with clear box tape.
<b>Extraneous Matter:</b>	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.
<b>Defect Action Level:</b>	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.
<b>Labeling:</b>	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.).

## Technical Data

<b>Color:</b>	Predominately deep orange color, typical of red Habanero chiles. Color may vary due to the nature of agricultural products.	
<b>Flavor:</b>	Tropical fruit flavors of coconut and papaya, a hint of berry and an intense, fiery acidic heat. High pungency, typical of a red Habanero chile.	
<b>Moisture:</b>	12% maximum	
<b>Water Activity:</b>	<0.70	
<b>Scoville (Heat):</b>	100,000 to 300,000 (Typical)	
<b>Additives:</b>	Preservatives:	Salt
	Artificial colors/dyes:	None added
	Artificial flavors:	None added
	Other:	None added
<b>Microbiological:</b>	Aerobic Plate Count	≤ 500,000
	Lactics	≤ 500,000
	Yeast/Mold	≤ 2,500
	Coliforms	≤ 100
	Generic E. coli	≤ 10
	Salmonella spp.	ND/375g
<b>Shelf Life Guaranty:</b>	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	7.15 g	Potassium	1870 mg
Calories	324	Sodium	9.76 g
Calories from Fat	48.6	Zinc	1.02 mg
Calories from Carbs	250	Copper	0.228 mg
Calories from Protein	25.8	Manganese	0.821 mg
Protein	10.58 g	Selenium	3.5 mcg
Total Lipid (Fat)	5.81 g	Vitamin C	31.4 mg
Ash	6.60 g	Thiamin – B1	0.081 mg
Total Carbohydrate	69.86 g	Riboflavin – B2	1.205 mg
Dietary Fiber	28.7 g	Niacin – B3	8.669 mg
Sugars	41.06 g	Pantothenic	0.956 mg
Soluble Fiber	~	Vitamin B6	0.810 mg
Insoluble Fiber	~	Folate, Total	51 mcg
Other Carbohydrates	~	Folic Acid	0 mcg
Saturated Fat	0.813 g	Choline, total	84.3 mg
Stearic Acid	0.107 g	Vitamin B-12	0 mg
Palmitic Acid	0.690 g	Carotene, Beta	14844 mcg
Monounsaturated Fat	0.468 g	Carotene, Alpha	994 mcg
Polyunsaturated Fat	3.079 g	Vitamin A	26488 IU
Trans Fat	0 g	Lycopene	0 mcg
Cholesterol	0 mg	Lutein + zeaxanthin	5494 mcg
Calcium	45 mg	Vitamin E – Alpha Eq.	3.14 mg
Iron	6.04 mg	Vitamin D	0 IU
Magnesium	88 mg	Aspartic Acid	1.512 g
Phosphorus	159 mg	Glutamic Acid	1.397 g

**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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Supersedes 01/01/10

# 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  
Red Habanero Chiles

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  
Dried Red Habanero Chile. Color is  
deep orange-red. Odor is fruity, pepper-  
like.

### SECTION IV

#### FIRE & EXPLOSTION HAZARD DATA

Flash Point: N/A  
Flammable Limits: N/A

### SECTION V HEALTH HAZARD DATA

This product contains significant  
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

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