

# Guajillo Flakes

## Product Specification

This product is produced from ripe Guajillo pods which have been dried, cleaned, sorted, and milled.

|                        |                            |   |
|------------------------|----------------------------|---|
| <b>Physicals</b>       | <b>Scientific Name</b>     | Capsicum annum L.                       |
| <b>Characteristics</b> | <b>Color</b>               | Reddish to reddish brown                |
|                        | <b>Flavor/Aroma</b>        | Mildly pungent, typical of chile pepper |
|                        | <b>Extraneous Material</b> | Within FDA limits                       |
|                        | <b>Origin</b>              | Mexico                                  |

**Ingredients:** Dried Guajillo Pepper

**Pack Size:** 30 lbs.

**Raw Materials:** Whole, intact red Guajillo pepper, having red to brownish red color and characteristic Guajillo flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).

**Preservative:** None

**Moisture:** 12 % maximum

**Sizing:** ¾ inch or 3/8 inch depending on Client's requirements

**Pungency:** 4,000 – 7,500 SHU

**Defects:**

|  |    |
|--|----|
| Foreign Material ( <i>metal*, wood, fibers, paper, straw, string, plastic, etc.</i> )      | 0% |
| Extraneous Material ( <i>stems, flowers, stones, dirt, sand, feathers, insects, etc.</i> ) | 0% |
| Evidence of bacterial, viral or fungal disease   | 0% |

\* Product is passed through a properly functioning metal detector capable of detecting and rejecting 1.5 mm Stainless Steel and 1.5 mm ferrous standards.

**Microbiology:** Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual &/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.

- Salmonella ND/25 g
- Standard Plate Count ≤ 1,000,000/g
- Coliforms ≤ 10,000/g
- Generic *E. coli* ≤ 10/g
- Yeast ≤ 10/g
- Mold ≤ 10/g

**Certifications:** Product will be Kosher Certified by an approved agency.

**Packaging:** Food grade, poly liner in corrugated case.

**Labeling:** Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

**Storage:** This product shall be packed in containers suitable to maintain product integrity through normal shipping, storage and handling procedures. Store under cool (65°F), dry conditions. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects & rodents.

**Shelf life:** Up to 18 months.