

# Ancho Pods

## Product Specification

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

<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 Ancho Pepper

**Pack Size:** 25 lbs.

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

**Preservative:** None

**Moisture:** < 12 %

**Pungency:** 1,000 – 1,500 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, 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°C), dry conditions. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents.

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