

# Ancho Powder - Irradiated Product Specification

This product is prepared from ripe Ancho peppers that have been dried, cleaned, sorted, and milled.

Physicals Characteristics	Scientific Name	Capsicum annuum L.
	Color	Red to brownish red
	Flavor/Aroma	Mild to medium pungency, typical of Ancho
	Extraneous Material	Within FDA limits
	Origin	Mexico
<b>Ingredients:</b>	Dried Ancho Pepper	
<b>Pack Size:</b>	50 lbs.	
<b>Raw Materials:</b>	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).	
<b>Preservative:</b>	None	
<b>Treatment:</b>	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.	
<b>Moisture:</b>	12 % maximum	
<b>Sizing:</b>	Mesh 30 or 40	
<b>Pungency:</b>	1,000 – 1,500 SHU	
<b>Defects:</b>	Foreign Material ( <i>metal*</i> , wood, fibers, paper, straw, string, plastic, etc) Extraneous Material (stems, flowers, stones, dirt, sand, feathers, insects, etc) Evidence of bacterial, viral or fungal disease	0% 0% 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.		
<b>Microbiology:</b>	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.	
	<ul style="list-style-type: none"><li>• Salmonella</li><li>• Standard Plate Count</li><li>• Coliforms</li><li>• Generic E. coli</li><li>• Yeast</li><li>• Mold</li></ul>	<ul style="list-style-type: none"><li>ND/25 g</li><li>≤ 100/g</li><li>≤ 100/g</li><li>≤ 10/g</li><li>≤ 10/g</li><li>≤ 10/g</li></ul>
<b>Certifications:</b>	Product will be Kosher Certified by an approved agency.	
<b>Packaging:</b>	Food grade, poly liner in corrugated case.	
<b>Labeling:</b>	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.	
<b>Storage:</b>	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 and rodents.	
<b>Shelf life:</b>	Up to 18 months.	