

Chipotle Paste

Product Specification

This product is prepared from ripe Chipotle peppers. Product does not have any preservatives and is not treated with ethylene oxide or propylene oxide.

Physicals Characteristics	Product Name	Chipotle Paste
	Color	Dark red to cherry
	Flavor/Aroma	Smoky, medium to high pungency, typical of Morita
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients:	Chipotle Peppers, water, salt, and citric acid or acetic acid
Pack Size:	5 gallon pail
Raw Materials:	Whole, intact Chipotle pepper, having dark to deep reddish black color and characteristic smoked Morita flavor. Peppers will not be derived from genetically modified seed stock (non-GMO).
Brix:	12-18°
Color:	Predominately dark red to cherry
Flavor:	Smoky, medium to high pungency, typical of Chipotle
Pungency:	1,500 – 2,500 SHU
Extraneous Matter:	Within FDA limits
Chemical Features:	pH max 3.9; Salt 4+/- 5%
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. <ul style="list-style-type: none">• Salmonella ND/25 g• Standard Plate Count ≤ 100 cfu/g• Coliforms ≤ 10/g• Generic <i>E. coli</i> ≤ 10/g• Yeast ≤ 10/g• Mold ≤ 10/g• Lactic Acid Bacteria ≤ 10 cfu/g• Staph Aureus by Petri Film ≤ 10 cfu/g
Certifications:	Product will be Kosher Certified by an approved agency.
Labeling:	Labels will contain product name; net weight; name & 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"); country of origin & the kosher logo.
Storage:	Finished products should be properly stored, approximately one year.
Shelf life:	12 months