

Guajillo Powder - Irradiated

Product Specification

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

Physicals Characteristics	Scientific Name	Capsicum annuum L.
	Color	Reddish to reddish brown
	Flavor/Aroma	Mildly pungent, typical of chile pepper
	Extraneous Material	Within FDA limits
	Origin	Mexico
Ingredients:	Dried Guajillo Pepper	
Pack Size:	50 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	
Treatment:	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.	
Moisture:	12 % maximum	
Sizing:	Mesh 30 or 40	
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	≤ 100/g
	• Coliforms	≤ 100/g
	• Generic <i>E. coli</i>	≤ 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.	