

# Habanero Flakes

## Product Specification

This product is prepared from dried Habanero peppers which have been dried, cleaned, sorted, and milled.

<b>Physicals Characteristics</b>	<b>Scientific Name</b>	Capsicum annum L.
	<b>Color</b>	Deep orange to orange-brown
	<b>Flavor/Aroma</b>	Intensely pungent
	<b>Extraneous Material</b>	Within FDA limits
	<b>Origin</b>	Mexico
<b>Ingredients:</b>	Dried Habanero Pepper	
<b>Pack Size:</b>	30 lbs.	
<b>Raw Materials:</b>	Whole, ripe Habanero peppers that are dehydrated and then milled. Peppers will not be derived from genetically modified seed stock (non-GMO).	
<b>Preservative:</b>	None	
<b>Moisture:</b>	12 % maximum	
<b>Sizing:</b>	¾ inch or 3/8 inch depending on Client's requirements	
<b>Pungency:</b>	150,000 – 300,000 SHU	
<b>Defects:</b>	Foreign Material ( <i>metal*</i> , <i>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.	
<b>Microbiology:</b>	Testing will be performed by an independent laboratory in accordance with U.S. FDA's Bacteriological Analytical Manual and/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 <i>E. coli</i>	≤ 10/g
	• Yeast	≤ 10/g
	• Mold	≤ 10/g
<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.	