Habanero Powder
Product Specification

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

Physicals Characteristics		
	Scientific Name	Capsicum annuum L.
	Color	Deep orange to orange-brown
	Flavor/Aroma	Intensely pungent
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients: Dried Habanero Pepper

Pack Size: 50 lbs.

Raw Materials: Whole, ripe Habanero peppers that are dehydrated and then milled. Peppers will not be derived from genetically modified seed stock (non-GMO).

Preservative: None

Moisture: 12 % maximum

Sizing: Mesh 30 or 40

Pungency: 150,000 – 300,000 SHU

Defects:

Foreign Material (*metal*, wood, fibers, paper, straw, string, plastic, etc.*)	0%
Extraneous Material (*stems, flowers, stones, dirt, sand, feathers, insects, etc.*)	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 and/or Compendium of Methods for the Microbiological Examination of Foods, 4th Ed.

- Salmonella — ND/25 g
- Standard Plate Count — $\leq$ 1,000,000/g
- Coliforms — $\leq$ 10,000/g
- Generic E. *coli* — $\leq$ 10/g
- Yeast — $\leq$ 10/g
- Mold — $\leq$ 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 and rodents.

Shelf life: Up to 18 months.