

Pequin Powder

Product Specification

This product is prepared from clean, fresh, sun-ripened Pequin Chile Peppers which have been dried, cleaned, sorted, and milled.

Physicals	Scientific Name	Capsicum annum L.
Characteristics	Color	Red yellowish-brown
	Flavor/Aroma	Characteristic, strongly pungent
	Extraneous Material	Within FDA limits
	Origin	Mexico

Ingredients: Dried Pequin Pepper

Pack Size: 50 lbs.

Raw Materials: Whole, intact Pequin Pepper, having red yellowish-brown color and strongly pungent odor. Peppers will not be derived from genetically modified seed stock (non-GMO).

Preservative: None

Moisture: 12 % maximum

Sizing: Mesh 30 or 40

Pungency: 55,000+ 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 $\leq 1,000,000/g$
- 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, 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°C), 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.