



## Chilaca chile

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### Product Specification

- Product:** **Dried Chilaca chiles** are prepared from fresh, mature, clean chilaca peppers dried without the application of sulfites.
- Quality Data:** Product conforms to all U.S. Department of Agriculture and FDA regulations, and State and Municipal laws and regulations. The product shall be representative of good manufacturing practices.
- Cut:** Flakes: 95% on a #18 screen and through 1/4" screen  
Ground: 95% through a #30 screen  
(Screens are USS series)
- Color:** Predominately deep reddish color, typical of a dried Chilaca pepper.
- Flavor:** Low heat and flavor typical of a dried Chilaca pepper.
- SHU's:** 5,000 (Typical)
- Moisture:** 12% maximum
- Sulfites:** None Added
- Salt:** None Added
- Extraneous Matter:** Within FDA limits
- Microbiology:** No organisms of public health significance
- Packaging:** Flakes – 25 lb case  
Ground – 40 lb case
- Storage:** Store in a cool, dry place at 40-50 degrees Fahrenheit.
- Shelf Life:** Properly stored, approximately 6 months

The information contained herein and/or indicated on samples is based upon laboratory work and is, to the best of our knowledge, accurate. Since conditions under which our products and information may be used are beyond our control, any recommendations and/or suggestions are made without warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

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