



Ancho Chile Paste Product Specification

Product:	Ancho Chile Paste is prepared from dried Ancho Chiles. The dried chiles are prepared from fresh, mature, clean poblano peppers dried without 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.
Color:	Predominately deep reddish-brown color paste, typical of Ancho chile.
Flavor:	Low heat flavor typical of an Ancho chile.
SHU's:	1,000 (Typical)
Moisture:	75% maximum.
Sulfites:	None added
Salt:	None added
Extraneous Matter:	Within FDA limits
Microbiology:	No organisms of public health significance
Packaging:	40 lb. plastic pail
Storage:	Store frozen in 10 degrees Fahrenheit or below.
Shelf Life:	Properly stored, approximately six months.
Kosher:	Heart K sm



NUTRITIONAL INFORMATION

(Sample Size: 100 g)

Calories	324	Calories from fat	52
Transfat			0 g
Total Fat			5.81 g
Saturated fat			.813 g
Cholesterol			0 mg
Sodium			91 mg
Total Carbohydrate			69.86 g
		Dietary Fiber	28.7 g
Protein			10.58 g
Vitamin A			26488 IU
Vitamin C			31.4 mg
Calcium			45 mg
Iron			6.04 mg
Water			7.15 g
Mono fat			.468 g
Poly fat			3.079 g
Ash			6.6 g
18:0-Stearic			.107 g
Potassium			1870 mg
Vitamin E-Alpha Eq.			3.14 mg
Thiamin-B1			.081 mg
Riboflavin-B2			1.205 mg
Niacin-B3			8.669 mg
Vitamin B6			.81 mg
Folate			51.0 mg
Panathothenic			.956 mg
Phosphorus			159 mg
Magnesium			88 mg
Zinc			1.02 mg
Copper			.228 mg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the Code of Federal Regulations, Title 21, Section 101.9.

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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