



## Habanero chile Product Specifications

Product:	<b>Dried Habaneros</b> are prepared from fresh, mature, clean Habanero chile 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.	
Cut:	Flakes:	95% on a #18 screen and through a 1/4" screen
	Ground:	screen size - 95% through #20 screen (Screens are USS series)
Color:	Predominately mild orange color, typical of dried Habanero chile	
Flavor:	High heat flavor typical of Habanero chile.	
SHU's:	100,000 – 300,000 (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. units
	Ground:	40 lb. units
Storage:	Store in a cool, dry place at 40-50 degrees Fahrenheit.	
Shelf Life:	Properly stored, approximately six months.	

### 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
Panthenic			.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.



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