




Dried Chilaca Chiles

Product Profile

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| Product: | Dried Chilaca Chiles are prepared from fresh, sound, sun-ripened Chilaca peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled. | | |
| Ingredients: | 100% Chilaca Chiles | | |
| Country of Origin: | Product of Mexico | | |
| Available Cuts*: | Flakes: | $\frac{1}{4}'' \times \frac{1}{4}''$ | |
| | Ground: | 35 mesh | |
| | * Sizes are approximate | | |
| Standard Pack Sizes: | Flakes: | 25 lb. net weight, 27 lb. gross weight | |
| | Ground: | 40 lb. net weight, 42 lb. gross weight | |
| Case Sizes: | 15" x 13" x 12" | Cube – 1.354 | |
| Pallet Configuration: | Flakes: | Ti – 9 Hi – 6 Height: 76" | Gross Weight – 1518 lbs |
| | Ground: | Ti – 9 Hi – 6 Height: 76" | Gross Weight – 2328 lbs |
| Storage Conditions: | Store unopened in a cool, dry place for optimum shelf life | | |
| Certifications: | Kosher: | Pareve - Kehilla Kosher |  |

Product Statements

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| Regulatory: | Materials are processed in accordance with the Codex Alimentarius as well as U.S. Food and Drug Administration (FDA), State and Municipal laws and regulations. Product meets the requirements set forth in U.S. FDA regulations regarding unavoidable natural defects, ASTA Cleanliness Specifications for Spices, Seeds and Herbs and the European Spice Association Quality Minima Document. |
| Packaging: | This product is packed in food grade, colored polyethylene liners and hand tied before being placed inside corrugated boxes then sealed with clear box tape. |
| Labeling: | Each case contains a master label that includes the product description (including treatment type i.e. irradiated, natural, etc.), item number/bar code, net weight, order number, manufacture date, ingredient statement, allergen statement and product certifications (i.e. Kosher, Organic, etc.). |
| HACCP: | This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs). |
| Extraneous Matter: | During processing, this product passes through multiple in-line magnets, sizing screens and a metal detector to insure it is free from harmful extraneous material. |
| Treatment: | This product has been subjected to Gamma Irradiation between 5-30 kGy in accordance with U.S. FDA regulations. It has not been subjected to a certified thermal process treatment or fumigation. |
| Natural: | This product is 100% natural in accordance with current labeling best practices and US or EU regulatory guidelines and is free from all color and flavor additives. |
| Allergens: | This product does not contain any major or minor allergen recognized by US or EU regulations and is processed in a facility free of allergens. |
| Gluten Free: | This product is 100% gluten free in accordance with current US FDA and Codex regulatory definitions. Additionally, these products are processed in gluten-free facilities. |
| GMO: | To the best of our knowledge, this product is free of Genetically Modified ingredients. |

Technical Data

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| Color: | Deep orange to bright red typical of dried Chilaca chiles. Color may vary due to the nature of agricultural products. | |
| Flavor: | Mild to medium heat and pungency typical of a dried Chilaca chile. Smoky, mild chile flavor with a sweeter note than many other chiles, such as Ancho. | |
| Moisture: | 12% maximum | |
| Water Activity: | <0.70 | |
| Scoville (Heat): | 3,000-7,000 (Typical) | |
| Additives: | Preservatives: | None added |
| | Artificial colors/dyes: | None added |
| | Artificial flavors: | None added |
| | Other: | None added |
| Microbiological: | Aerobic Plate Count | ≤10,000/g |
| | Lactics | ≤10,000/g |
| | Yeast/Mold | ≤100/g each |
| | Coliforms | ≤100/g |
| | Generic E. coli | ≤10/g |
| | Salmonella spp. | ND/375g |
| Shelf Life Guaranty: | When stored at: | 35-45°F – 12 months, 45-55°F – 6 months |
| | | 55-65°F – 3 months, 65-75°F – 2 months |
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Nutritional Information

Sample Size: 100 g

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|-----------------------|---------|-----------------------|-----------|
| Water | 7.15 g | Potassium | 1870 mg |
| Calories | 324 | Sodium | 91 mg |
| Calories from Fat | 48.6 | Zinc | 1.02 mg |
| Calories from Carbs | 250 | Copper | 0.228 mg |
| Calories from Protein | 25.8 | Manganese | 0.821 mg |
| Protein | 10.58 g | Selenium | 3.5 mcg |
| Total Lipid (Fat) | 5.81 g | Vitamin C | 31.4 mg |
| Ash | 6.60 g | Thiamin – B1 | 0.081 mg |
| Total Carbohydrate | 69.86 g | Riboflavin – B2 | 1.205 mg |
| Dietary Fiber | 28.7 g | Niacin – B3 | 8.669 mg |
| Sugars | 41.06 g | Pantothenic | 0.956 mg |
| Soluble Fiber | ~ | Vitamin B6 | 0.810 mg |
| Insoluble Fiber | ~ | Folate, Total | 51 mcg |
| Other Carbohydrates | ~ | Folic Acid | 0 mcg |
| Saturated Fat | 0.813 g | Choline, total | 84.3 mg |
| Stearic Acid | 0.107 g | Vitamin B-12 | 0 mg |
| Palmitic Acid | 0.690 g | Carotene, Beta | 14844 mcg |
| Monounsaturated Fat | 0.468 g | Carotene, Alpha | 994 mcg |
| Polyunsaturated Fat | 3.079 g | Vitamin A | 26488 IU |
| Trans Fat | 0 g | Lycopene | 0 mcg |
| Cholesterol | 0 mg | Lutein + zeaxanthin | 5494 mcg |
| Calcium | 45 mg | Vitamin E – Alpha Eq. | 3.14 mg |
| Iron | 6.04 mg | Vitamin D | 0 IU |
| Magnesium | 88 mg | Aspartic Acid | 1.512 g |
| Phosphorus | 159 mg | Glutamic Acid | 1.397 g |

Nutritional Note: These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference SR-23 (2010)), 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. Each "~" indicates a missing or incomplete value.

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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MATERIAL SAFETY DATA SHEET

U.S. Department of Labor Occupational Safety and Health Administration

SECTION I

Manufacturers Name:
Culinary Farms, Inc.
Emergency Telephone Number:
916.375.3000

Address:
1244 E. Beamer St
Woodland, CA. 95776

Chemical Name or Synonyms:
Dried chiles

Trade Name:
Culinary Farms Dried
Chilaca Chiles

Formula:
N/A

SECTION II HAZARDOUS INGREDIENTS

Paints, Preservatives & Solvents: N/A
Alloys & Metallic Coatings: N/A
Hazardous Mixtures of other liquids,
solids or gases: N/A

SECTION III PHYSICAL DATA

Boiling Point: N/A
Vapor Pressure: N/A
Vapor Density: N/A
Solubility in Water: N/A
Specific Gravity: 0.42
Percent Volatile: N/A
Evaporation Rate: N/A
Appearance and Odor: This product is a
Dried Chilaca Chile. Color is deep
orange to bright red. Odor is pepper-
like.

SECTION IV

FIRE & EXPLOSION HAZARD DATA

Flash Point: N/A
Flammable Limits: N/A

SECTION V HEALTH HAZARD DATA

This product contains small amounts of
capsaicin that is an irritant to eyes and
other mucous membranes.

SECTION VI REACTIVITY DATA

Stability: This product is stable in all
known normal food storage conditions.
Incompatibility: N/A
Hazardous Decomposition Products:
N/A
Hazardous Polymerization: N/A

SECTION VII SPILL OR LEAK PROCEDURES

N/A

SECTION VIII SPECIAL PROTECTION INFORMATION

Respiratory Protection: Dust Mask
Protective Clothing: Latex gloves, safety
glasses

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