




Roasted Dried Guajillo Chiles

Product Profile

Product:	Roasted Dried Guajillo Chiles are prepared from fresh, sound, sun-ripened guajillo peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled. They are then naturally smoked using a proprietary blend of hardwoods.		
Ingredients:	100% Guajillo 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:	$23 \frac{9}{16}'' \times 19 \frac{1}{2}'' \times 6''$	Cube – 1.595	
Pallet Configuration:	Flakes:	Ti – 4 Hi – 5 Height 34"	Gross Weight – 600 lbs
	Ground:	Ti – 4 Hi – 5 Height: 34"	Gross Weight – 900 lbs
Storage Conditions:	Store unopened in a cool, dry place for optimum shelf life		
Certifications:	Kosher:	Pareve - Kehilla Kosher	

Product Statements

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

Color:	Shiny, deep orange/red with brown tones typical of dried Guajillo chiles. Color may vary due to the nature of agricultural products.		
Flavor:	Sweet heat and medium pungency typical of a dried Guajillo chile. Slightly tannic, with flavor hints of berry, and green tea.		
Moisture:	12% maximum		
Water Activity:	<0.70		
Scoville (Heat):	2,000 to 8,000 (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	

Nutritional Information

Sample Size: 100 g

Water	14.56 g	Potassium	3,427 mg
Calories	258	Sodium	163 mg
Calories from Fat	24.9	Zinc	1.99 mg
Calories from Carbs	199	Copper	1.423 mg
Calories from Protein	34.4	Manganese	1.846 mg
Protein	14.11 g	Selenium	5.5 mcg
Total Lipid (Fat)	2.97 g	Vitamin C	39.20 mg
Ash	12.60 g	Thiamin – B1	0.528 mg
Total Carbohydrate	55.76 g	Riboflavin – B2	0.489 mg
Dietary Fiber	12.30 g	Niacin – B3	9.05 mg
Sugars	37.59 g	Pantothenic	2.087 mg
Soluble Fiber	3.10 g	Vitamin B6	0.332 mg
Insoluble Fiber	9.20 g	Folate, Total	68 mcg
Other Carbohydrates	8.80 g	Folic Acid	0.00 mcg
Saturated Fat	0.426 g	Choline, total	104.6 mg
Stearic Acid	0.096 g	Vitamin B-12	0.00 mg
Palmitic Acid	0.326 g	Carotene, Beta	524 mcg
Monounsaturated Fat	0.487 g	Carotene, Alpha	0.00 mcg
Polyunsaturated Fat	1.115 g	Vitamin A	874 IU
Trans Fat	0.00 g	Lycopene	49,502 mcg
Cholesterol	0.00 mg	Lutein + zeaxanthin	1419 mcg
Calcium	110 mg	Vitamin E – Alpha Eq.	0.01 mg
Iron	9.09 mg	Vitamin D	0.00 IU
Magnesium	194 mg	Aspartic Acid	1.957 g
Phosphorus	356 mg	Glutamic Acid	5.202 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 Roasted

Ancho 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
Smoked Dried Guajillo Chile. Color is
deep orange-red. Odor is smoky, sweet
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

MSDS REVISION DATE: July 23, 2001