




Dried Pasilla Chiles

Product Profile

Product:	Dried Pasilla Chiles are prepared from fresh, sound, sun-ripened pasilla peppers that are naturally dried, washed with microbiologically controlled water, mechanically re-dried and then milled.		
Ingredients:	100% Pasilla 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

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.

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Technical Data

Color:	Predominately deep red-brown to black color, typical of Pasilla chiles. Color may vary due to the nature of agricultural products.	
Flavor:	Low to medium pungency, typical of a Pasilla chile. Somewhat bitter in taste with berry, grape and herbaceous tones.	
Moisture:	12% maximum	
Water Activity:	<0.70	
Scoville (Heat):	1,000 to 4,000 (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	14.84 g	Potassium	2222 mg
Calories	345	Sodium	89 mg
Calories from Fat	133	Zinc	1.40 mg
Calories from Carbs	182	Copper	0.423 mg
Calories from Protein	30.1	Manganese	1.580 mg
Protein	12.35 g	Selenium	3.2 mcg
Total Lipid (Fat)	15.85 g	Vitamin C	6.4 mg
Ash	5.82 g	Thiamin – B1	0.172 mg
Total Carbohydrate	51.13 g	Riboflavin – B2	3.197 mg
Dietary Fiber	26.8 g	Niacin – B3	7.175 mg
Sugars	~	Pantothenic	1.591 mg
Soluble Fiber	~	Vitamin B6	4.228 mg
Insoluble Fiber	~	Folate, Total	170 mcg
Other Carbohydrates	~	Folic Acid	0 mcg
Saturated Fat	~	Choline, total	~
Stearic Acid	~	Vitamin B-12	0 mg
Palmitic Acid	~	Carotene, Beta	~
Monounsaturated Fat	~	Carotene, Alpha	~
Polyunsaturated Fat	~	Vitamin A	35760 IU
Trans Fat	~	Lycopene	~
Cholesterol	0 mg	Lutein + zeaxanthin	~
Calcium	97 mg	Vitamin E – Alpha Eq.	~
Iron	9.83 mg	Vitamin D	~
Magnesium	130 mg	Aspartic Acid	~
Phosphorus	267 mg	Glutamic Acid	~

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
Pasilla 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 Ancho Chile. Color is deep red-
brown to black. Odor is smoky pepper-
like.

SECTION IV

FIRE & EXPLOSTION 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