



Product Specification

Crushed Habanero Chiles

Item Number: 100236

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| Ingredients: | Dried Habanero Chiles |
| Botanical Name: | <i>Capsicum chinense</i> |
| Country of Origin: | Taiwan/Peru |
| Appearance: | Orange to red-brown flakes with yellow seeds |
| Flavor Profile: | Fruity, citrusy flavor with intense heat |
| Storage: | Cool and dry, away from direct light |
| Shelf Life: | Minimum 12 months under optimal conditions |

Product Certifications:



Microbiological & Chemical Properties

Parameters

Method

| | | |
|-------------|-------------------------|----------------------------|
| Coliform: | < 100,000 cfu/g | FDA BAM or AOAC Equivalent |
| E. Coli: | < 10 cfu/g or < 3 MPN/g | FDA BAM or AOAC Equivalent |
| Salmonella: | Negative/375g | FDA BAM or AOAC Equivalent |
| Moisture: | 9% Maximum | |
| Heat Level: | 180,000-250,000 | |

Revision date: 3/26/2024

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G. Depoe – Chief Operations Officer