



# Product Specification

## Cascabel Chiles

Item Number: 100366

Ingredients:	Dried Cascabel Chiles
Botanical Name:	<i>Capsicum annuum</i>
Country of Origin:	Mexico
Appearance:	Deep reddish brown, plump, round, smooth and small chile
Flavor Profile:	Woody, acidic and slightly smoky with tobacco and nutty undertones
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:	12% Maximum	
Heat Level:	1,500 - 2,500 SHU	

Revision date: 3/27/2024

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G. Depoe – Chief Operations Officer