



# Product Specification

## Mulato Chiles

Item Number: 100499

|                    |  |
|--------------------|--|
| Ingredients:       | Dried Mulato Chiles  |
| Botanical Name:    | <i>Capsicum annuum</i>   |
| Country of Origin: | Mexico, Peru   |
| Appearance:        | Deep Dark Chocolate Brown  |
| Flavor Profile:    | A bit sweet with hints of smoky chocolate, licorice, cherries and coffee |
| 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: | 500 - 1,500 SHU         |                            |

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G. Depoe – Chief Operations Officer