



Product Specification

Pasilla de Oaxaca Chiles

Item Number: 100607

Ingredients:	Dried Pasilla de Oaxaca Chiles
Botanical Name:	<i>Capsicum annuum</i>
Country of Origin:	Mexico
Appearance:	Reddish-black
Flavor Profile:	A sharp smoky flavor with hints of tobacco and a biting heat that lingers
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:	15,000 - 20,000 SHU	

Revision date: 3/28/2024

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G. Depoe – Chief Operations Officer