

**Product Name: De-stemmed Aji Amarillo Chiles**

Description: Aji amarillo (yellow) chiles are from South America, predominantly Peru. This beautiful yellow chile is quite hot with a slightly fruity flavor.

**Physical Properties**

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Appearance Orange Red with shades of yellow.

**Organoleptic Properties**

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Flavor Hot, with a slightly fruity flavor.

**Chemical Properties**

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Moisture Maximum: 15 % Method: Halogen Thermogravimetric Analysis

Heat Level Ideal: 2,500-10,000 Scoville heat units Method: AOAC 995.03

**Microbiological Properties**

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E. Coli <10 cfu/g or <3 MPN/g Method: FDA BAM or AOAC equivalent

Salmonella NEG/25g Method: FDA BAM or AOAC equivalent

**Packaging, Labeling, Storage**

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Packaging Bag in a box or to customer specifications.

Receiving Conditions Product should be shipped and handled in a sanitary manner.

Storage Conditions Store in a dry, cool place.

Shelf Life 36 months (under optimum storage conditions).

**Other**

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Gluten Status This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.

Natural Status This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.

BE Status This product does not contain bioengineered ingredients.

Vegan Status This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

Halal Status This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a

This specification represents all package configurations for this product .

OliveNation LLC  
50 Terminal Street  
Bldg. 2, Ste. 712  
Charlestown, MA 02129

## Confidential and Proprietary

Product Name: De-stemmed Aji Amarillo Chiles  
processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from OliveNation LLC.

OLIVENATION LLC  
 50 TERMINAL STREET  
 BLDG. 2, STE. 712  
 CHARLESTOWN, MA 02129

**ALLERGEN STATEMENT FOR  
 DE-STEMMED AJI AMARILLO CHILES**

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

Name: Jerry Kruse

Signature: \_\_\_\_\_



Title: DIRECTOR OF QA/REGULATORY COMPLIANCE  
 NOT VALID UNLESS SIGNED

Date: 2/13/2020

Confidential and Proprietary  
Product Properties

OliveNation LLC  
50 Terminal Street  
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Charlestown, MA 02129

Approved Date: 7/17/2017  
Supersedes: 4/7/2015  
Initials: \_\_\_\_\_

Product Name: De-stemmed Aji Amarillo Chiles

### **Ingredient Statement**

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Aji amarillo chiles.

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	324.00	
Total Fat	5.81	g
Saturated Fat	0.81	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	91.00	mg
Total Carbohydrates	69.86	g
Dietary Fiber	28.70	g
Sugars	41.06	g
Protein	10.58	g
Vitamin A	26,488.00	IU
Vitamin C	31.40	mg
Calcium	45.00	mg
Iron	6.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,870.00	mg

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## DE-STEMMED AJI AMARILLO CHILES



STORE IN A DRY, COOL PLACE.

### Nutrition Facts

servings per container	
<b>Serving size about 1 chile (10g)</b>	
<b>Amount per serving</b>	<b>30</b>
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 10 mg	<b>0%</b>
<b>Total Carbohydrate</b> 7 g	<b>3%</b>
Dietary Fiber 3 g	<b>11%</b>
Total Sugars 4 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 1 g	
<b>Vitamin D</b> 0.0 mcg	<b>0%</b>
<b>Calcium</b> 4.5 mg	<b>0%</b>
<b>Iron</b> 0.6 mg	<b>4%</b>
<b>Potassium</b> 187.0 mg	<b>4%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Aji Amarillo Chiles are the most common chile in Peru, sometimes referred to as the yellow chile or the Peruvian chile. These de-stemmed peppers are convenient and easy to use to highlight the medium heat, full-bodied flavor characteristic of Peruvian cuisine.

- Approximately 4- to 5-inches long
- Deep orange in color when mature
- Ranges from 2,500 to 10,000 on Scoville Heat Scale

### BASIC PREP

Soak in hot water for 10 minutes to soften or add directly to a braised dish.

### SUGGESTED USES

- Use anywhere heat is desired
- Excellent used fresh or roasted in rice dishes, soups, salads or as a condiment
- Great in combination with meat, poultry, fish and vegetables, and as seasoning for nuts
- Used extensively in the traditional Peruvian dish ceviche

### RECIPE

#### Salsa Criolla

- 1 dried Aji Amarillo Chile, stemmed and seeded
- Boiling water
- 2 red onions, very thinly sliced
- 1 teaspoon Kosher Salt, plus more to taste
- 1 tablespoon vegetable oil
- 1 tablespoon white vinegar
- 3 sprigs cilantro
- Juice of 2 key limes

Place chile in a bowl, and cover with boiling water. Soak for 20 minutes. Drain and finely slice. Season sliced onion with 1 teaspoon salt. Rinse with cold water, and drain. Place onions in a large bowl, and season to taste with additional salt, key lime juice and vinegar. Add chile, vegetable oil and cilantro; mix well. Let sit for at least 2 hours or overnight before serving.

Makes 1-1/2 cups

Salsa Criolla is a general term for a South American version of salsa that is based on sliced onions, with chiles, cilantro, lime juice and other ingredients mixed in. This classic Peruvian version, which is often served with grilled meats, seafood dishes or rice, includes an Aji Amarillo Chile, which is the most common chile used in Peruvian cuisine. Salting and rinsing the onions before adding the other ingredients reduces the strength of the onion flavor and allows the other flavors to infuse into the onion.

### INGREDIENTS

Aji Amarillo Chiles.

\*Nutritional information may vary due to growing conditions, seed stock and frequency of nutritional testing.

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COUNTRY OF ORIGIN DECLARATION FOR  
DE-STEMMED AJI AMARILLO CHILES

THIS PRODUCT ORIGINATES FROM PERU

Name: Jerry Kruse

Title: Quality Assurance Director  
NOT VALID UNLESS SIGNED

Signature: \_\_\_\_\_

A handwritten signature in black ink, appearing to read "Jerry Kruse", written over a horizontal line.

Date: 2/13/2020