

AJI PANCA CHILE POWDER (BCAI)

This product has been treated with irradiation.

Description: Aji panca powder is prepared by grinding dried Aji Panca (*Capsicum baccatum*) chiles. The reddish-brown chile and is fruity and mild.

Physical Properties

Appearance	Reddish to Dark Brown.
Size	Minimum 85% - US #30 Screen

Organoleptic Properties

Flavor	Pungent Chile Flavor, Sweet, Woody, Earthy, Heat.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 500 Scoville Units	Maximum: 3000 Scoville Units Method: AOAC 995.03

Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box, plastic bag, or to customer specification.
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

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
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.		

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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 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.

This specification represents all package configurations for this product.

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.

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"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.



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Ingredient Statement

Aji Panca Chile Powder.

Product Certifications

Certified Kosher Parve

Proximate Analysis

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

Nutritional Analysis

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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STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1/4 tsp (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.2 mg	0%
Iron 0.0 mg	0%
Potassium 9.4 mg	0%
* 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 PANCA CHILE POWDER

Aji Panca Chile Powder boasts a mild heat and berry-like flavor. This fine-textured spice is convenient and easy to use to highlight full-bodied flavor characteristic of Peruvian cuisine.

- Pungent, sweet and earthy flavor
- Bright red in color
- Ranges from 500 to 2,000 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 with fruity, berry-like undertones is desired
- Excellent used in rice dishes, soups, salads or as a condiment
- Delicious in stews, sauces and fish dishes

RECIPE

Anticuchos de Carne

- 4 cloves garlic, peeled
- 1 tablespoon ground cumin
- 1/4 cup Aji Panca Powder
- 3 tablespoons red wine vinegar
- 3 tablespoons vegetable oil
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1-1/2 pounds beef top sirloin or beef heart

Heat a dry skillet over medium heat, and toast garlic until browned on all sides. Transfer to a small bowl to cool. Add cumin to pan, and toast until fragrant, 1 to 2 minutes. Transfer cumin to the bowl of a food processor. Add cooled garlic, Aji Panca Powder and vinegar, and pulse until well combined. With machine running, slowly add oil until a thick paste forms. Season with salt and pepper.

Cut meat into pieces about 3 inches long, 1-1/2 inches wide and 1/4 inch thick. Weave each piece of meat back and forth onto a skewer.

Place skewers in a baking dish, and spread marinade over them with a spoon, coating both sides. Cover and place in refrigerator 2 to 4 hours for sirloin or 6 to 12 hours for beef heart.

Prepare a hot grill, or preheat a grill pan over high heat. Drain anticuchos and discard excess marinade. Place skewers on hot grill or grill pan, and cook until sizzling and cooked through, about 3 to 4 minutes per side. Serve hot off the grill.

Makes 4 to 6 servings

This classic Peruvian kebab, traditionally made with beef heart, is marinated in a mild, fruity marinade made with aji panca chile powder.

INGREDIENTS

Aji Panca Chile Powder.



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THIS PRODUCT ORIGINATES FROM PERU
