

Dried Aji Panca Chiles

Description: This reddish-brown chile is fruity and mild. It makes a wonderful addition to any authentic Mexican meal.

Physical Properties	
Appearance	Reddish to Dark Brown.
Size	About 3" to 5" in length.
Organoleptic Properties	
Flavor	Pungent Chile Flavor, Sweet, Woody, Earthy, Heat.
Chemical Properties	
Moisture	Maximum: 20 % Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 500 Scoville Maximum: 1500 Scoville Method: AOAC 995.03

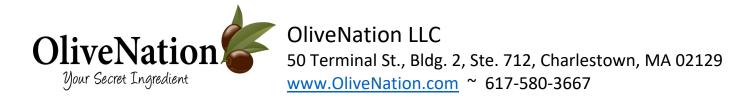
Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
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

Packaging	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	
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 natura 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 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.

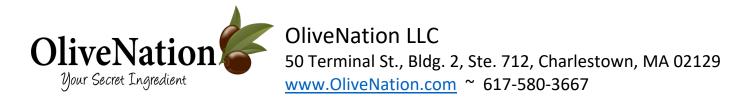
Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good 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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above co of the fo allergen	es the item ontain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is above pr in a faci uses or p these alle	roduced lity that rocesses	ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		Х		MILK
	х	Х		Х		EGGS
	Х	Х		Х		SOYBEANS
	Х	Х		Х		WHEAT
	Х		х		х	PEANUTS
	Х	Х		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

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



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roduct Certifications		
ertified Kosher Parve		
Proximate Analysis		
Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g
utritional Analysis		
Serving Size	100.00	g
Calories	324.00	Ð
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
	1,870.00	mg



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COUNTRY OF ORIGIN DECLARATION FOR DE-STEMMED AJI PANCA CHILES

THIS PRODUCT ORIGINATES FROM PERU