

Ancho Chile Powder

This product has been treated with irradiation.

Description: The Ancho Chile (*Capsicum annuum*) is a dried version of a ripe poblano pepper with slight sweetness and mild heat. The powder is made from grinding whole anchos, both seeds and pods.

Physical Properties

Appearance Reddish-brown to dark reddish brown.

Size Minimum 80% - US #40 Screen

Organoleptic Properties

Flavor Mild, sweet, fruity flavor.

Chemical Properties

Moisture Maximum: 12 % Method: Halogen Thermogravimetric Analysis

Heat Level Minimum: 500 Scoville Units Maximum: 4,000 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

Packaging, Labeling, Storage

Packaging Plastic jars, bag in box, 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)

Mexico

Defect Tolerance

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that	
	present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G,	
	Part 110.110.	

Other

Origin

Jiner	
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 has nothing artificial or synthetic added to it. It does not meet the definition
	of all natural as a result of it being irradiated.
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.



Ancho Chile Powder

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 the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		Χ		MILK
	Х	Х		Χ		EGGS
	Х	Х		Χ		SOYBEANS
	Х	X		Χ		WHEAT
	Х		Х		Х	PEANUTS
	Х	X		Χ		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.



Ancho Chile Paste

This product has been treated with irradiation.

Ingredient Statement

Dried Ancho Chiles.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	11.86	g
Carbohydrate	66.90	g
Moisture	7.15	g
Ash	5.89	g
Fat	8.20	g

<u>ıtritional Analysis</u>		
Serving Size	100.00	g
Calories	281.00	
Total Fat	8.20	g
Saturated Fat	0.82	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	43.00	mg
Total Carbohydrates	66.90	g
Dietary Fiber	21.60	g
Sugars	0.00	g
Protein	11.86	g
Vitamin A	20,438.00	IU
Vitamin C	2.00	mg
Calcium	61.00	mg
Iron	10.93	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,411.00	mg