

Dried Habanero Chile Peppers

ZCHA

This product has been treated with irradiation.

Description: Dried whole Habanero chiles are one of the hottest chiles, reaching a scoville heat rating of over 150,000 shu.
Use rubber gloves when handling.

Physical Properties

Color	Dark red, orange or dark green.
Size	Typical of dried habanero, lantern shaped.

Organoleptic Properties

Flavor	Pungent chile flavor, hot.
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Chemical Properties

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 150,000 Scoville	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 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
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

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.
Handling Conditions	This product can be irritating to the skin & eyes. Please handle appropriately using protective skin & eye wear if necessary. If irritation persists, wash skin with soap & water; rinse eyes with buffered water.
Shelf Life	36 months (under optimum storage conditions).

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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 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.		

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ALLERGEN STATEMENT

"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

Dried Habanero Chiles.

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



STORE IN A DRY, COOL PLACE.

WHOLE HABANERO CHILES

Habanero Chiles are full of heat and fruity flavor that makes them a wonderful addition to many recipes.

- The heat level ranges from 150,000 to 300,000 SHUs
- More than just hot, these peppers have a subtle fruity, citrusy flavor

Nutrition Facts

servings per container	
Serving size about 8 chiles (10g)	
Amount per serving	30
Calories	
	% Daily Value*
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 7 g	3%
Dietary Fiber 3 g	11%
Total Sugars 4 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 4.5 mg	0%
Iron 0.6 mg	4%
Potassium 187.0 mg	4%

* 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.

BASIC PREP

For maximum flavor dry toast chiles in a hot skillet until fragrant or in a 350° oven until puffy and fragrant. Rinse with warm water. Soak in hot water for 10 minutes to rehydrate or add directly to recipe that will cook at least 10 minutes. Once rehydrated, dice or purée and add to a recipe.

SUGGESTED USES

- Habanero Chiles are one of the hottest chiles so use them sparingly
- Behind the heat is a fruity flavor that adds its own special spark to salsa, sauces and chili
- Make your own chili oil or hot sauce and use as a condiment for any dish
- Great in tortilla soup and other Mexican recipes

RECIPE

Xnipec Salsa

- 2 dried Habanero Chiles, stemmed and seeded
- 1 cup boiling water
- 1 large, ripe tomato, cored, seeded and finely chopped
- 1 small red onion, finely chopped
- 10 sprigs fresh cilantro, chopped
- 1/2 teaspoon salt
- 3 tablespoons sour (Seville) orange juice (or lime juice)

Place habanero chiles in a small bowl, and cover with boiling water. Let soak for 20 minutes. Drain liquid and pat dry. Finely chop, and place in a small bowl. Add chopped tomato, red onion, cilantro, salt and sour orange juice to bowl. Stir to combine, and let sit for 30 minutes before serving.

Makes 1-1/2 cups

Xnipec is the traditional Yucatecan table salsa that is served in homes, cafeterias and taquerias across the region. A variation on pico de gallo, the traditional fresh tomato-chile relish, this regional variation substitutes Habanero Chiles for the more common fresh green serrano or jalapeño chiles, red onion for white and sour Seville orange juice for lime juice. It has a moderate to hot heat level and a distinctly fresh, fruity flavor. Serve it with tortilla chips or with the classic Yucatecan pork dishes cochinita pibil and poc chuc.

INGREDIENTS

Dried Habanero Chiles.

COUNTRY OF ORIGIN DECLARATION

DRIED HABANERO CHILE PEPPERS
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THIS PRODUCT ORIGINATES FROM ECUADOR