

DRIED NEW MEXICO CHILES

(inv-ZCNM)

Product Name: Dried New Mexico Chili

Variety: Capsicum Annuum

Description:

The dried New Mexico chili is also known as California or Anaheim peppers. They have a sweet and pungent flavor and our best used in paste for sauce, salsa, burritos, tostadas, and different marinades.



Characteristics:

Sensory: Appearance: Deep reddish brown whole healthy pods
Color: Reddish brown
Aroma: Characteristic to New Mexico chili's
Flavor: Sweet and pungent

Chemical/Physical Analysis

ANALYSIS	VALUE
Moisture Rate	Max 12%
Whole Healthy Pods	70% Min.
Total Defective Pods	30% Max.
Wrinkled whole pods	<5%
Slightly damaged whole pods (15 mm)	<15%
Fractured whole pods	<10%
Slightly discolored or stained whole pods	<5%
Hard grooved fruits	<2%
Fragmented or shattered fruits	0%
Moldy fruit	1%
Damaged fruits by insects	0%
Infestation	Absent
Size (>10 cm/4.7")	80% Min.
Size (<10 cm/4.6")	20% Max.

Microbiological

Total Plate Count: <500,000 cfu/g
Listeria: No presence in 25g
Salmonella: No presence in 25g
E.Coli: No presence in 25g
Yeast & Mold: <1,000 cfu/g
Coliform: <100 cfu/g

Country of Origin

U.S.A.

Heat Level:

500-1,000 Scoville Units

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Facility Allergen Data	Yes	No
Fish / Crustaceans / Shellfish		✓
Eggs		✓
Nuts/Peanuts/Tree Nuts*	✓	
Soy beans / Soy / Soya oil or Protein		✓
Sesame Seeds* / Rye	✓	
Celery		✓
Mustard	✓	
Lactose / Milk or Dairy Products		✓
BHA / BHT		✓
Yeast		✓
Parabans		✓
Gluten		✓

*sesame seeds, mustard, & tree nut products, such as cashews & pine nuts are stored in the same facility as this product

Packaging: Poly bag inside corrugated box

Storage: Keep in clean, fresh and dry environment.

Shelf life: Maximum of 12 months in good storage conditions

Pack size: 25lbs., 5lbs., 1lb., 3ozs., 1oz., custom sizes available

Label: Traceability, Product Name and Weight

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NUTRIENT	UNIT	Per 100g	1 Cup (37g)	1 Pepper (0.5g)
Proximates				
Water	g	7.15	2.65	0.04
Energy	kcal	324	120	2
Protein	g	10.58	3.91	0.05
Total Lipid (fat)	g	5.81	2.15	0.03
Carbohydrate, by difference	g	69.86	25.85	0.35
Fiber, Total Dietary	g	28.7	10.6	0.1
Sugars, Total	g	41.06	15.19	0.21
Minerals				
Calcium	mg	45	17	0
Iron	mg	6.04	2.23	0.03
Magnesium	mg	88	33	0
Phosphorus	mg	159	59	1
Potassium	mg	1870	692	9
Sodium	mg	91	34	0
Zinc	mg	1.02	0.38	0.01
Vitamins				
Vitamin C	mg	31.4	11.6	0.2
Thiamin	mg	0.081	0.030	0.000
Riboflavin	mg	1.205	0.446	0.006
Niacin	mg	8.669	3.208	0.043
Vitamin B-6	mg	0.810	0.300	0.004
Folate	μ	51	19	0
Vitamin B-12	μ	0.00	0.00	0.00
Vitamin A, RAE	μ	1324	490	7
Vitamin A, IU	IU	26488	9801	132
Vitamin E	mg	3.14	1.16	0.02
Vitamin D (D2 + D3)	μ	0.0	0.0	0.0
Vitamin D	IU	0	0	0
Vitamin K	μ	108.2	40.0	0.5
Lipids				
Fatty Acids, total saturated	g	0.813	0.301	0.004
Fatty Acids, total monosaturated	g	0.468	0.173	0.002
Fatty Acids, total polyunsaturated	g	3.079	1.139	0.015
Fatty Acids, total trans	g	0.000	0.000	0.000
Cholesterol	mg	0	0	0
Other				
Caffeine	mg	0	0	0