

Product Name: De-stemmed Red New Mexico Hatch Chiles

Description: Whole dried New Mexico pods are the dried form of the red anaheim pepper. Commonly used in Red Mexican or Southwestern sauces and is grown in Mexico.

Physical Properties

Appearance	Reddish orange to dark brown.
Size	Approximately 4"-7" in length and 1-1/2" wide at stem end.

Organoleptic Properties

Flavor	Pungent chile flavor, sweet, earthy, wild cherry undertones.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 100 Scoville Units	Maximum: 2500 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	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 natural 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



OliveNation LLC

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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.

ALLERGEN STATEMENT FOR DE-STEMMED RED NEW MEXICO HATCH CHILES

"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 new mexico 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.

DE-STEMMED RED NEW MEXICO HATCH CHILES

Red New Mexico Hatch Chiles are highly coveted for their complex flavor and subtle heat that has been carefully cultivated for the past century in the Rio Grande region of New Mexico. Their long, thin-fleshed, fully ripened pods emit an earthy flavor with undertones of cherry that complements a recipe without killing it with spice.

- Reddish orange to dark red
- 4 to 7 inches long
- Mild chile heat-range from 100 to 2,500 Scoville Heat Units

Nutrition Facts	
servings per container	
Serving size about 1 chile (10g)	
Amount per serving	
Calories	30
% 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

Rinse and soak in hot water for 10 minutes to rehydrate or add directly to recipe that will cook at least 10 minutes.

SUGGESTED USES

- Use in soups, stews, rice dishes or salsas
- Add to chicken or fish marinades

RECIPE

New Mexico Chile Enchilada Sauce

- 8 De-Stemmed New Mexico Red Chiles, rinsed in cold water
- 1 tomato, seeds removed and chopped
- 2 cloves garlic, crushed
- 1/4 teaspoon dried Mexican oregano
- 1/4 teaspoon ground cumin
- 1 teaspoon kosher salt
- 2 cups water or broth
- 1 tablespoon vegetable oil
- 12 corn tortillas
- 2 cups cooked, pulled chicken
- 1 small white onion, sliced thin
- 1/4 cup crumbled queso fresco
- chopped cilantro for garnish

Place a large skillet over medium heat. Toast the chiles on the dry pan, pushing down with a spatula to make even contact. After 3-4 minutes add the garlic to the pan and toast for 2-3 minutes then add the tomato. Turn the heat to high and allow the chopped tomato to char a little. Remove the chiles to a blender if they become too dark.

Add to the blender water, oregano, cumin, salt and the vegetables. Blend until very smooth, strain through a fine mesh if necessary. Keep the large skillet over a medium heat and add half the vegetable oil. Quickly fry the chicken just to warm and set aside. Add the remaining oil and then fry the chile sauce. Turn the heat down to very low and simmer.

To make the enchiladas dip a tortilla into the sauce and quickly coat both sides. Remove to a plate and add about 2 tablespoons of chicken in a line across the center of the tortilla. Gently fold the edges onto the chicken and roll the tortilla so the seams are down. Repeat until the tortillas, sauce or chicken is used up. Garnish with sliced onion, crumbled cheese and chopped cilantro.

Serves 4

De-Stemmed New Mexico Chiles are ideal for sauce making. Their meaty texture when hydrated creates a perfect enchilada sauce. The subtly complex flavors and hint of spicy heat will please anyone who gets to enjoy this simple dish that is fun and easy to make.

INGREDIENTS

Dried New Mexico Chiles.



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COUNTRY OF ORIGIN DECLARATION FOR
DE-STEMMED RED NEW MEXICO HATCH CHILES

THIS PRODUCT ORIGINATES FROM UNITED STATES