

Product Name: Whole Serrano Chiles

**This product has been treated with irradiation.**

Description: The Serrano Chile is a long slender chile with a slightly pointed end. This chile has a very hot, savory flavor. Once the chile is matured, it is scarlet red in color.

**Physical Properties**

Appearance	Reddish to dark brown.
Size	Approximately 3/4" to 3-1/2" in length.

**Organoleptic Properties**

Flavor	Pungent chile flavor, sweet, woody, earthy, heat.
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**Chemical Properties**

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 8000 Scoville    Maximum: 22000 Scoville	Method: AOAC 995.03

**Microbiological Properties**

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 5000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 5000 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.
Shelf Life	36 months (under optimum storage conditions).



Product Name: Whole Serrano Chiles

**Other**

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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.

## ALLERGEN STATEMENT FOR WHOLE SERRANO 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.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

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**Product Name: Whole Serrano Chiles**

This product has been treated with irradiation.

**Ingredient Statement**

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Dried Serrano Chiles.

**Product Certifications**

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Certified Kosher Parve

**Proximate Analysis**

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Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g

**Nutritional Analysis**

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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



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

## WHOLE SERRANO CHILES

The Serrano Chile is a popular Mexican pepper with pungent heat and a sweet, earthy flavor that quickly adds spice and color to many recipes.

- Red to dark brown
- 3/4 to 1-1/2 inches in length
- Range from 8,000 to 22,000 on Scoville Heat Scale

### Nutrition Facts

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

\* 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.

### INGREDIENTS

Dried Serrano Chiles.

### BASIC PREP

For maximum flavor dry toast chiles in a hot skillet until fragrant or in a 350° oven until puffy and fragrant. Rinse and soak in hot water for 10 minutes or add directly to recipe that will cook at least 10 minutes.

### SUGGESTED USES

- Add to sauces, stews or chilis for authentic flavor
- Reconstitute and dice chile into pieces and add to dish

### RECIPE

Caldo Rojo

5 dried Serrano Chiles, stemmed and seeded  
 Hot water  
 4 cups chicken stock, divided  
 1 large boneless skinless chicken breasts  
 1 tablespoon vegetable oil  
 1 carrot, thinly sliced  
 1/2 large red onion, halved lengthwise and thinly sliced  
 2 cloves garlic, minced  
 1 small Cinnamon Stick  
 1 Bay Leaf  
 1 teaspoon Ground Cumin  
 1/2 teaspoon Ground Coriander  
 1/8 teaspoon Ground Cloves  
 1 (15-ounce) can fire-roasted diced tomatoes  
 Salt  
 Shredded cabbage, for serving  
 Sliced radishes, for serving  
 Lime wedges, for serving  
 Diced avocado, for serving

Toast serrano chiles in batches in a dry skillet over medium heat, pressing down with a spatula to get good contact with the pan, about 30 seconds per chile.

Soak chiles in a bowl and cover with hot water. Soak until softened, about 20 minutes. Drain liquid. Place in a blender with 2 cups chicken stock, and blend until smooth.

Meanwhile, place remaining stock in a large saucepot, and bring to a boil. Reduce heat to low and bring to a bare simmer. Add chicken breast. Poach until done. Transfer to a plate, reserving stock. When cool enough to handle, shred.

Heat vegetable oil in a large stockpot over medium-high heat. Add carrot, onion and garlic, and sauté until slightly softened, about 3 minutes.

Add reserved chile puree, and sauté, stirring continually with a heat-proof spatula, until puree thickens slightly and turns a shade darker.

Add spices, tomatoes, zucchini and reserved stock. Bring to a boil, reduce heat and simmer uncovered for 15 minutes. Remove bay leaf and cinnamon stick.

Add shredded chicken to soup. Serve with cabbage, radishes, lime wedges and diced avocado to garnish.



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COUNTRY OF ORIGIN DECLARATION FOR  
WHOLE SERRANO CHILES

THIS PRODUCT ORIGINATES FROM MEXICO