Product Name: De-stemmed Thai Chiles

### This product has been treated with irradiation.

Description: The Thai chile is a relatively small pepper at only 1.5-2 inches. This chile is small but packs quite a lot of heat. At one time it was even listed as one of the hottest chile. These chiles have been de-stemmed for your convenience.

Physical Properties			
Appearance	Dark red to reddish brown.		
Organoleptic Properties			
Flavor	Typical of dried chiles hot.		
<b>Chemical Properties</b>			
Moisture	Maximum: 15 %	Method: Halogen Thermo	ogravimetric Analysis
Heat Level	Minimum: 70,000 Scoville	Maximum: 130,000 Scoville M	ethod: 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			
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 conta	in alcohol, natural L-cysteine extracted fro	om



## OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129 <a href="https://www.OliveNation.com">www.OliveNation.com</a> ~ 617-580-3667

Product Name: De-stemmed Thai Chiles

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 THAI CHILES

above co of the fo allergen	es the item intain 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		Х		MILK	
	Х	Х		X		EGGS	
	Х	Х		Х		SOYBEANS	
	X	X		X		WHEAT	
	Х		Х		X	PEANUTS	
	Х	X		X		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.

## Product Name: De-stemmed Thai Chiles

This product has been treated with irradiation.

Dried Thai 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

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## **DE-STEMMED THAI CHILES**

Thai Chiles are closely related to piri piri and birdseye chiles. Mostly popular in eastern Asian cuisines, these chiles are full of heat and authentic flavor.

- · Dark red to reddish-brown
- Approximately 1 to 2 inches long and slender
- Ranging 70,000 to 130,000 on Scoville Heat Scale

## **Nutrition Facts**

servings per container Serving size about 20 chiles (10g)

#### Amount per serving `aloriae

30

Calories	
% Dail	y Value*
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>10 mg</sub>	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%

<sup>\*</sup> 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 Thai Chiles

#### **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

- · Perfect for stir-fries, aiolis, remoulades, stews and broths
- · Staple ingredient in Thai curry

#### **RECIPE**

Spicy Papaya and Cucumber Salad

2 dried Thai Chiles seeded 6 medium dried shrimp Hot water

1 (1-1/2-pound) green papaya 1 small cucumber

1 large clove garlic, halved

1/4 cup plus 3 tablespoons honey 3 tablespoons fresh lime juice

2 tablespoons Asian fish sauce

24 cherry tomatoes, halved

1/3 cup coarsely chopped roasted, salted peanuts

1 tablespoon chopped cilantro

2 green onions chopped

Place chiles and dried shrimp in separate small bowls, and cover with hot water. Let shrimp stand 5 minutes and chiles 20 minutes, then drain. Cut shrimp into thirds. Coarsely chop chiles.

Halve papaya crosswise; peel and scrape out seeds. Peel the cucumber, halve and scrape out seeds. Julienne both using a mandolin.

Pound chiles and garlie using a large mortar and pestle until a coarse paste forms. Add sugar and shrimp, and continue pounding until well blended. Add lime juice and fish sauce, and stir to incorporate. Add tomatoes, and lightly pound.

Transfer to a large bowl, scraping to remove all of mixture. Add papaya and peanuts. Toss and serve. Garnish with cilantro and green

## COUNTRY OF ORIGIN DECLARATION FOR DE-STEMMED THAI CHILES

THIS PRODUCT ORIGINATES FROM THAILAND