

## DE ARBOL POWDER (AFGF)

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

Description: De Arbol chiles (*Capsicum annuum*) that have been dried and processed into a powdered consistency.

### Physical Properties

Appearance	Reddish orange powder
Size	Minimum 90% thru US #40 Screen

### Organoleptic Properties

Flavor	Pungent chile flavor, earthy, hot.
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### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 20,000 SHU    Maximum: 60,000 SHU	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	Plastic jars, bag in box, 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).

### Defect Tolerance

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.110.
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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.	



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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.

## DE ARBOL POWDER (AFGF)

"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**

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Dried De Arbol 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



STORE IN A DRY, COOL PLACE.

## DE ARBOL POWDER

The De Arbol Chile is known for its thin flesh, searing heat and woody stem. Unlike many other chiles, these retain their bright, rich color through the drying process. This conveniently pulverized version of the pepper allows for easy use and a long shelf life.

- Fine texture powder
- Reddish orange
- Ranges 20,000 to 60,000 on Scoville Heat Scale
- Naturally gluten free
- All natural

### Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.2 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 9.4 mg	<b>0%</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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Add to sauces, soups or chiles for heat and flavor
- Whisk into mayonnaise for a spicy spread

### RECIPE

Elotes

- 4 ears sweet corn, in husks
- 1/4 cup mayonnaise
- 1/2 teaspoon lime juice
- Salt
- 1/2 cup crumbled cotija cheese
- 1/4 teaspoon De Arbol Chile Powder, or more to taste
- Finely chopped cilantro
- Lime wedges, for serving

Soak corn (in husks) in cold water for 25 to 30 minutes. Meanwhile, prepare a medium-hot grill. Peel back husks from one end of each ear of corn, leaving them attached at the other end. Remove corn silk. Pull husks back up and tie off with a small piece of cooking twine. Place corn on grill for 15 minutes, turning several times to ensure even cooking. Remove from grill and allow to cool enough to handle. Pull back husks, and return corn to grill for 5 to 7 minutes, until fully cooked and moderately charred. Stir together mayonnaise and lime juice in a small bowl, and add salt to taste. Place crumbled cheese on a large plate. When corn is cooked, brush each ear with mayonnaise mixture, and roll in cheese. Sprinkle with a pinch of De Arbol Chile Powder and finely chopped cilantro. Serve with lime wedges.

Makes 4 servings

Elotes are a popular Mexican street food that have made their way to restaurants and street-food carts in U.S. cities that have large Mexican-American populations. It's no wonder; the combination of sweet, creamy, salty, tangy and spicy flavors is wholly addictive. De Arbol Chile Powder, with its straightforward, uncomplicated heat, is ideal for this dish, where a more complex-flavored chile would compete with all of the other flavors.

### INGREDIENTS

Dried De Arbol Chiles.



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**THIS PRODUCT ORIGINATES FROM CHINA**