



## GHOST PEPPER FLAKES

### ASAA

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

Description: Ghost Chiles (*Capsicum chinense*) are extremely hot. USE EXTREME CAUTION WHEN HANDLING. WEAR GLOVES, BEWARE OF INHALATION.

#### Physical Properties

Appearance	Red/orange red flakes.	Method: Visual observation
Size	Approximately 1/8 to 1/4"	

#### Organoleptic Properties

Flavor	Pungent chile flavor, hot. USE EXTREME CAUTION WHEN TASTING.
Aroma	Pungent, hot chile aroma with fruity overtones.

#### Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 250,000 SHU	Method: AOAC 995.03

#### Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 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	Poly bag in box.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Handling Conditions	This product can be irritating to the skin & eyes. Please handle appropriately using protective skin & eye wear if necessary. If irritation persists, wash skin with soap & water; rinse eyes with buffered water.
Shelf Life	36 months (under optimum storage conditions).

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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.		
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.		

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### ALLERGEN STATEMENT

"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 chiles.

#### **Product Certifications**

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Certified Kosher Parve

#### **Proximate Analysis**

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Protein	10.58
Carbohydrate	69.86
Moisture	7.15
Ash	6.60
Fat	5.81

#### **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.

## GHOST PEPPER FLAKES

Ghost Chiles (also called "Bhut Jolokia" in the parts of India where they are cultivated) are among the hottest, most potent chiles on the planet. These dried whole chiles make storing and using this pungent ingredient effective and economical.

- Yellow-orange to red
- Irregular sized flakes
- Ranges from 350,00 to 577,000 on Scoville Heat Scale
- Naturally gluten free

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1 tsp (3g)	
<b>Amount per serving</b>	<b>10</b>
<b>Calories</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> 2 g	<b>1%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 1.4 mg	<b>0%</b>
Iron 0.2 mg	<b>0%</b>
Potassium 56.1 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 seasoning rubs for grilled meats
- Add to salsa or sauces for extra kick
- Sprinkle over fresh peeled fruit, like mango or melon, for a sweet and spicy treat

### RECIPE

Spicy Shrimp Curry

1 pound large tail-on shrimp, peeled and deveined, rinsed and patted dry  
 1 teaspoon ground turmeric, divided  
 1/4 cup vegetable oil  
 3/4 cup finely chopped red onion  
 2 cloves garlic, minced  
 1 cup chopped tomatoes (fresh or canned)  
 2 tablespoon grated fresh ginger  
 1-1/2 teaspoons ground coriander  
 1/2 teaspoon Ghost Pepper Flakes  
 1/2 teaspoon amchur (green mango) powder  
 1 teaspoon dried fenugreek leaves  
 1/4 cup water  
 1/2 teaspoon salt  
 Steamed basmati rice, for serving  
 Chopped fresh cilantro, for garnish

Sprinkle shrimp with 1/2 teaspoon turmeric, and toss lightly to coat. Refrigerate for at least 30 minutes, and up to 2 hours. When ready to cook, remove shrimp from refrigerator and let sit at room temperature while preparing curry.

Heat oil in a large, heavy-bottomed skillet over medium-high heat until shimmering. Reduce heat to medium, and add onion. Cook, stirring frequently, until golden brown, about 8 minutes. Add garlic, and cook until aromatic, about 1 minute.

Reduce heat to low and add tomatoes, ginger, coriander, chile flakes and remaining 1/2 teaspoon turmeric. Protect your eyes and nose while adding pepper flakes, as they can produce a strong vapor when heated. Cook the mixture, stirring occasionally, until liquid has mostly evaporated, mixture turns a reddish-brown color and oil begins to separate from mixture around edges of pan. This should take about 10 minutes.

Stir in fenugreek leaves, amchur powder and salt. Add shrimp, and stir to coat in mixture. Add water, and stir. Cover pan and cook over low heat until shrimp are opaque and just cooked through, about 4 minutes.

Without disturbing lid, remove pan from heat and let sit for about 15 minutes to allow flavors to meld. When ready to serve, gently reheat over low heat, if necessary, stirring occasionally.

Serve over steamed basmati rice, garnished with chopped cilantro.

**Makes 4 servings**

This spicy Indian shrimp curry makes use of the "bhut jolokia" or ghost chile, among the hottest chile peppers in the world. In a crushed flake form, just 1/2 teaspoon makes a blazingly hot curry.

### INGREDIENTS

Dried Chiles.



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COUNTRY OF ORIGIN DECLARATION

**GHOST PEPPER FLAKES**

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THIS PRODUCT ORIGINATES FROM INDIA