

Product Name: Green Serrano Chile Powder

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

Description: A dried Serrano Chile has a very hot savory flavor. The dried Serrano Chile, also known as Chile Seco, is generally used in sauces.

### Physical Properties

Appearance	Greenish brown.
Size	Minimum 90% - US #40 Screen

### Organoleptic Properties

Flavor	Pungent chile flavor, sweet, woody, earthy, heat.
--------	---

### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 20000 Scoville Maximum: 40000 Scoville	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 a box or plastic jars
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.
-----------------------------	---

### 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.

**Product Name: Green Serrano Chile Powder**

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 GREEN SERRANO CHILE POWDER

"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.



Product Name: Green Serrano Chile Powder

This product has been treated with irradiation.

**Ingredient Statement**

---

Dried serrano peppers.

**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

## GREEN SERRANO CHILE POWDER



STORE IN A DARK, COOL PLACE.

This Green Serrano Powder is a convenient, ground variety of the popular serrano chile. With pungent heat and a sweet, earthy flavor, this powder easily adds spice and color to any recipe.

- Greenish brown
- Fine texture powder
- Ranges 20,000 - 40,000 on Scoville Heat Scale

### 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 for use. Add to taste.

### SUGGESTED USES

- Add to sauces, stews or chilis for authentic flavor
- Use in spice rubs for added heat
- Can be used as a finishing spice

### RECIPE

Serrano Salsa Verde  
1 -1/2 pounds tomatillos - husked, peeled, and halved  
1 tablespoon Green Serrano Chile Powder  
1 tablespoon vegetable oil  
1 small bunch cilantro, chopped  
1/4 onion, chopped  
1 lime, juiced  
1/8 teaspoon cumin  
1/8 teaspoon sugar  
Toss tomatillos with serrano powder and vegetable oil, then place under a broiler cut side down for 5 minutes or until tomatillos are lightly charred.  
Add tomatillos and remaining ingredients into a food processor and blend until smooth.

### INGREDIENTS

Dried Serrano Peppers.



OliveNation LLC

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

[www.OliveNation.com](http://www.OliveNation.com) ~ 617-580-3667

---

COUNTRY OF ORIGIN DECLARATION FOR  
GREEN SERRANO CHILE POWDER

THIS PRODUCT ORIGINATES FROM MEXICO