

## JALAPENO CHILE POWDER AUAL

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

Description: Fresh jalapenos are washed, dried and milled to size.

### Physical Properties

Appearance	Yellow greenish to green.
Size	Minimum 90% - US #40 Screen

### Organoleptic Properties

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

Moisture	Maximum: 8 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 8000 Scoville Units	Maximum: 30000 Scoville Units Method: AOAC 995.03

### Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	
Coliform	Maximum: 100 cfu/g	
Yeast	Maximum: 500 cfu/g	
Mold	Maximum: 500 cfu/g	
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	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	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

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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.		

## JALAPENO CHILE POWDER AUAL

### 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 Jalapeno 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.

## JALAPEÑO CHILE POWDER

Our Jalapeño Chile Powder makes it easy to add the bold, spicy flavor of classic jalapeño chiles to any recipe, from stews and chili to spice rubs and cornbread. As one of the most popular chiles, the jalapeño has a medium heat level and is widely used in Southwestern cuisine.

- Fine-textured powder, US #40 screen
- Yellow-green in color
- Ranges 8,000 to 30,000 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.

### INGREDIENTS

Dried Jalapeno Chiles.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Use in enchilada sauces, chili, stews and salsas
- Use in rubs for pork, chicken or fish
- Add a small amount to salt and use to rim margarita glasses

### RECIPE

Fully Loaded Guacamole With Pepitas

- 1/4 cup Sun-Dried Tomatoes, minced
- 1/4 cup crumbled, cooked bacon
- 3 ripe avocados, peeled, pits removed
- Juice of 1 lime
- 1/4 cup finely chopped, fresh cilantro
- 1 teaspoon Organic Jalapeno Chile Powder
- 1/2 red onion, minced
- 2 cloves garlic, minced
- Kosher salt
- 1/4 cup chopped Roasted, Salted Pepitas
- 1 bag tortilla chips

Place sun-dried tomatoes in a small bowl and submerge in 1/2 cup hot water for 15 minutes. Drain and discard liquid.

Mash avocados in a medium bowl until chunky using the back of a fork. Add reserved sun-dried tomatoes, bacon, lime juice, cilantro, Organic Jalapeno Chile Powder, onion and garlic. Season with salt and stir to combine.

Garnish with pepitas and serve with tortilla chips

Makes 4 servings

Guacamole gets the royal treatment in this fully loaded, lime-spiked starter that's studded with reconstituted, sun-dried tomatoes, bacon crumbles and all the traditional accoutrements. For the pièce de résistance? A shower of roasted, salted pumpkin seed kernels for crunch.

Prep time: 20 minutes

Cook time: 0 minutes



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**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM CHINA**