

Product Name: Kashmiri Chile Powder

This product has been treated with ethylene oxide.

Description: Ground Kashmiri chiles

Physical Properties

Appearance	Red-orange powder	Method: Visual observation
Size	Maximum 5% on a US #35 Screen	

Organoleptic Properties

Flavor	Pungent, biting	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 11 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Maximum: 25,000 SHU	Method: ASTA 21.3

Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 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 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	Poly bag in box, plastic jar, 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

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

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artificial, synthetic or natural identical additives.

BE Status

This product does not contain genetically engineered 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 KASHMIRI 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.

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Ingredient Statement

Kashmiri chile powder

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	10.58
Carbohydrate	69.86
Moisture	7.15
Ash	6.60
Fat	5.81

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



STORE IN A DRY, COOL PLACE.

KASHMIRI CHILE POWDER

Made using finely ground red chiles from India, Kashmiri Chile Powder is used frequently in Indian cuisine to impart vibrant red color and moderate heat to dishes like tandoori chicken and rogan josh, but its unique flavor and color make it an intriguing substitute for cayenne pepper or paprika in any recipe.

- Bold, piquant flavor with moderate heat
- Highly pigmented reddish-orange hue adds bright color to dishes
- Approximately 25,000 Scoville Heat Units, comparable to mild cayenne pepper

Nutrition Facts

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

* 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

- Use to cook traditional tandoori chicken or rogan josh
- Add to meat- or vegetable-based curries for extra heat and color
- Blend into tomato-based sauces, soups and stews
- Use as a unique substitute for cayenne pepper or hot paprika

RECIPE

Kashmiri Lamb Stew

2 pound lamb shoulder, cleaned and cut into 2" chunks
 1 2" piece ginger, minced
 6 garlic cloves, minced
 1/2 cup ghee or butter
 1 tablespoon Kashmiri Chile Powder
 1 teaspoon turmeric
 1 teaspoon ground coriander
 1 teaspoon ground cumin
 1 teaspoon ground black peppercorns
 2 teaspoons kosher salt
 2 cups canned whole tomatoes
 1/4 cup water
 1/4 cup whole milk yogurt
 chopped cilantro
 chopped mint

Rub the lamb chunks with the ginger and garlic, place in a zip bag with a splash of olive oil. Marinate this overnight.

Heat an oven to 325° F

Place a heavy bottom pot or Dutch oven over medium heat and add the ghee. When the fat is shimmering add the lamb chunks and sprinkle with a little salt. Brown the meat evenly until all the sides are crusty and golden. This should take about 15 minutes.

Add the turmeric, coriander, cumin and peppercorns. Stir while toasting for 2-3 minutes then add tomatoes, hand crushing before adding to the pot. Add the salt, water and yogurt and cover. Cook in the oven for 2 hours or until the meat is very tender. Simmer on the stovetop if the sauce is too thin or add water if too thick.

Serves 6

The Kashmir region of India offers many distinctive dishes. Characterized by the deep red hue imparted by Kashmiri chiles this stew is a sublime example of what these volcanic red peppers can do to rich lamb. Serve this stew over rice and garnish it with fresh herbs and more yogurt.

INGREDIENTS

Kashmiri Chile Powder



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COUNTRY OF ORIGIN DECLARATION FOR
KASHMIRI CHILE POWDER

THIS PRODUCT ORIGINATES FROM INDIA