

CHIPOTLE MORITA CHILE PEPPERS DRIED

(ZCCH)

This product has been treated with irradiation.

Description: Whole dried chipotle chiles (*Capsicum annuum*) are made from the familiar jalapeno chile. Chipotle chiles are first smoked, and then dried.

Physical Properties

Appearance	Reddish orange to reddish brown.
Size	Approximately 1-4 inches in length and 1/4" - 1 inch in width.

Organoleptic Properties

Flavor	Sweet fruity, earthy heat flavor.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 12,000 Scoville	Maximum: 26,000 Scoville Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 1,000 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 cfu/g or <3 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	Bag in box, plastic bag, 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

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		

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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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"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

Dried chipotle chiles.

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



STORE IN A DRY, COOL PLACE.

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Chipotle Morita Chiles are ripe red jalapeño peppers that have been smoked and dried. Allowing the jalapeños to fully ripen gives chipotle chile peppers an inherent fruity-sweet flavor, since the chile has more time to create and store sugar.

- Unique medium-hot, smoky flavor with hints of fruity sweetness
- Heat level ranges from 12,000 to 26,000 SHUs
- Can be used whole, chopped, sliced, turned into flakes, or ground

Nutrition Facts

servings per container	
Serving size about 3 chiles (10g)	
Amount per serving	30
Calories	
	% Daily Value*
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 7 g	3%
Dietary Fiber 3 g	11%
Total Sugars 4 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 4.5 mg	0%
Iron 0.6 mg	4%
Potassium 187.0 mg	4%

* 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

For maximum flavor dry toast chiles in a hot skillet until fragrant or in a 350° oven until puffy and fragrant. Rinse product first with warm water. Soak in hot water for 10 minutes to rehydrate or add directly to recipe that will cook at least 10 minutes. Once rehydrated, cut or purée as desired.

SUGGESTED USES

- Use in enchilada sauces, chili, stews, BBQ ribs and corn bread
- Smoky flavor is a great complement for poultry, meats and fall squash
- Best used when rehydrated or added to a recipe with moisture
- Toasting whole chiles before rehydrating brings out their deepest flavors

RECIPE

Homemade Adobo Style Sauce

- 3 Whole Chipotle Morita Chiles
- 1/4 cup ketchup
- 2 tablespoons water
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey
- 1/2 teaspoon Sweet Smoked Paprika
- 1/2 teaspoon Premium Granulated Garlic
- 1/2 teaspoon Mexican Oregano
- 1/2 teaspoon Ground Cumin
- 1 pinch kosher salt

Add the Whole Chipotle Morita Chiles to a small skillet over medium heat. Allow the chiles to toast for 1-2 minutes. Add water and vinegar to the pan and bring to a simmer. Add the honey, ketchup and spices to the pan. Simmer for 2 minutes and remove.

Season with salt and pour this mixture into a sealed container and refrigerate. The sauce will hold for up to a month. Remove the chiles for use or puree the sauce to get the full heat and flavor of the chipotle peppers.

Yield: 2/3 cup

Chipotle Morita Chiles are known for their smoky, slightly sweet flavor. They are they star ingredient in this quick-to-prepare adobo sauce, which heightens their deep flavor with spices, vinegar, honey and tomato ketchup. Use this flavorful puree as-is to add depth to soups, stews or BBQ, or mix it with mayonnaise, oil and vinegar for a spicy spread.

INGREDIENTS

Dried Chipotle Chiles.



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THIS PRODUCT ORIGINATES FROM MEXICO