

PASILLA NEGRO CHILES DRIED ZCPN

Description: Whole dried Pasilla Negro chiles are an elongated, flat chile with a wrinkled body. Combined with the Ancho and Guajillo, they form the "holy trinity" of chiles used to prepare the traditional mole sauces.

Physical Properties

Appearance	Dark purple to black.
Size	Approximately 5-7 inches in length.

Organoleptic Properties

Flavor	Pungent chile flavor, earthy, berry undertones.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 1000 Scoville Maximum: 4000 Scoville	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 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	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

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.



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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.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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Ingredient Statement

Dried pasilla negro chiles.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	12.35	g
Carbohydrate	51.13	g
Moisture	14.85	g
Ash	5.82	g
Fat	15.85	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	26,480.00	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.

PASILLA NEGRO CHILES DRIED

The Pasilla Negro Chile is an elongated, flat chile with a wrinkled, curved body. Its flavor profile is sophisticated and complex, ranging from tangy to rich to woody.

- Approximately 5 to 7 inches long
- Dark purple to black
- Ranges 1,000 to 4,000 on Scoville Heat Scale

Nutrition Facts

servings per container	
Serving size about 1 chile (10g)	
Amount per serving	
Calories	30
	% 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 and soak in hot water for 10 minutes to rehydrate or add to recipe that will cook for at least 10 minutes.

SUGGESTED USES

- Add to sauces, salsas and soups
- Add to meat loaf, beef stew, corn chowder
- Use in traditional Mexican recipes

RECIPE

Slow Cooked Brisket in Pasilla Chile-Tomatillo Sauce

- 1/4 cup vegetable oil, divided
- 3 ounces Pasilla Chiles, stemmed, seeded and cut along one side
- 3 cups boiling water
- 1 pound tomatillos
- 1 small white onion, peeled and cut into eighths
- 5 whole cloves garlic, unpeeled
- 1 teaspoon Kosher Salt, plus more to taste
- 3 pounds trimmed beef brisket, cut into 2-inch chunks
- 1/2 teaspoon Ground Cumin
- 1/2 teaspoon Ground Cinnamon
- 1 cup beef stock
- 1 tablespoon honey
- 1/2 cup finely chopped white onion, for garnish
- Fresh cilantro leaves, for garnish
- Corn tortillas, for serving

Heat 2 tablespoons oil in a medium skillet over medium heat until hot but not smoking. Open up the chiles flat, and place, a few at a time, skin-side down in the skillet. Use a spatula to press the chiles down until they toast and change color, about 15 seconds. Flip and toast the other side. Remove to a bowl. Repeat until all chiles have been toasted. Pour boiling water over chiles, and soak 30 minutes.

Meanwhile, preheat broiler and place tomatillos, onion chunks and unpeeled garlic on a foil-lined baking sheet. Broil for about 10 minutes, turning at least once. When done, tomatillos will turn olive-green, soft and mushy, with charred spots on their skin. Onion should be softened and lightly charred at the edges. If garlic begins to burn, remove it before other ingredients. Remove from oven. Set oven to 325° F.

Heat remaining 2 tablespoons oil in a heavy-bottomed, lidded pan, such as a Dutch oven. Season brisket with 1 teaspoon salt. Add a single, uncrowded layer of brisket, making sure all beef is making contact with bottom of pan. Sear until well browned on all sides. Transfer to a plate. Repeat with remaining brisket.

Peel roasted garlic. Transfer to a blender, along with chiles, roasted tomatillos and onions, cumin and cinnamon. Add about 1 cup chile soaking liquid and stock. Blend until smooth. Consistency should be thick, but flowing. If too thick, add a bit more chile soaking liquid.

Reheat oil and beef drippings in Dutch oven over medium heat. And add chile puree. Use a heat-resistant rubber spatula to fry puree until it thickens slightly and turns a shade or two darker, about 5 minutes. Add brisket to pan, cover and place in oven until beef is fork-tender, 2 to 3 hours, stirring occasionally. If sauce gets too thick, stir in a bit of water and continue cooking.

When done, remove from oven. Stir in honey, and adjust seasoning with salt to taste.

INGREDIENTS

Dried Pasilla Negro Chiles.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM MEXICO