

This product has been treated with irradiation.

Description: Green Poblano chiles (Capsicum annuum) that have been dried and ground.

D.I		Th.	
Phy	veical	Pron	erties

Appearance Light to dark green powder Method: Visual observation

Size Minimum 95% - US #40 Screen

Organoleptic Properties

Flavor Pungent chile flavor Method: Organoleptic analysis

Chemical Properties

Moisture Maximum: 10 % Method: Halogen Thermogravimetric Analysis

Heat Level Minimum: 250 SHU Maximum: 1350 SHU Method: ASTA 21.3

Microbiological Properties

Standard Plate Count Maximum: 10,000 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

Irradiated Product Statement Based on the dose values listed below we certify that this product meets

all micro specs.

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

Certificate of Irradiation Minimum: 10 kGy Maximum: 30 kGy Method: Level of kGy exposure

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.



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 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

above co of the fo allergen	es the item ontain any ollowing s or their tives?"	"Q #2: Is the produced on that comes in any of the allerge	equipment contact with following	"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		X		MILK
	Х	Х		X		EGGS
	Х	Х		X		SOYBEANS
	Х	X		Х		WHEAT
	Х		Х		Х	PEANUTS
	Х	Х		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



This product has been treated with irradiation.

Ingredient	<u>Statement</u>
Green pob	olano powder

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	11.86	g
Carbohydrate	63.94	g
Moisture	8.50	g
Ash	7.50	g
Fat	8.20	g

Nutritional Analysis

Serving Size	100.00	g
Calories	327.00	
Total Fat	8.20	g
Saturated Fat	1.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	14.00	mg
Total Carbohydrates	63.94	g
Dietary Fiber	21.60	g
Sugars	0.00	g
Protein	11.86	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	2,411.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container Serving size 1/4 tsp (.5g)

Amount per serving `aloriae

Calories	
% 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	
Vitagoia D	
Vitamin D 0.0 mcg	0%
Calcium 0.2 mg	0%
Iron 0.0 mg	0%
Potassium 12.1 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.

INGREDIENTS

Green Poblano Powder

POBLANO CHILE POWDER

Our Poblano Chile Powder is a pulverized product made from dried Poblano chiles. It was created to make adding the mild and bright, authentic Poblano Chile flavor consistent and effortless. The Poblano is one of the most widely used peppers with a mild heat and deep green pepper flavor that is prevalent in southwestern cuisine.

- · All-natural, no artificial color added
- Fine texture

N

- Ranges 100 to 1,000 SHU on the Scoville Heat Scale
- · Naturally gluten free

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- · Use in enchilada sauces, chili, stews and salsas
- · Add an interesting extra dimension to recipes by substituting for standard red chile
- Add to tomatillo salsas or other salsa verdes for extra flavor and intense green color

RECIPE

Green Poblano Tortillas

3 cups flour

1 teaspoon salt

1 teaspoon baking powder

1 teaspoon Poblano Chile Powder

1/2 cup melted butter

Mix flour, salt, chile powder and butter in a bowl. Slowly add water, stirring, until a smooth ball forms. Transfer to a floured surface, and knead a few times until dough is smooth and elastic.

Divide dough into 12 equal-size balls. Cover with a clean kitchen towel, and let rest in a warm place for 15 minutes.

Use a rolling pin to roll balls into thin circles about 10 inches in diameter.

Heat a griddle or large skillet over medium-high heat, and cook tortillas on both sides until brown spots appear.

Mildly spicy with a deep green pepper flavor, our Poblano Chile Powder is a perfect, unexpected flavoring agent for tortillas. Use these tortillas for rolling fajitas or burritos, or serve alongside queso, chili or bean dip.



COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM MEXICO