



Product Name: Whole Puya Chiles

Description: This is similar to the guajillo chile, only smaller and more potent. It has a fruity flavor.

Physical Properties

Appearance	Reddish to Dark Brown
Size	3 - 5 inches in length.

Organoleptic Properties

Flavor	Pungent Chile Flavor, Sweet, Woody, Earthy, Heat
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 5000 Scoville Units	Maximum: 20,000 Scoville Units 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: 2000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2000 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

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artificial, synthetic or natural identical additives.

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.

ALLERGEN STATEMENT FOR WHOLE PUYA CHILES

"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 puya 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
Potassium	1,870.00	mg



STORE IN A DRY, COOL PLACE.

WHOLE PUYA CHILES

Puya Chiles are widely popular in Mexican cooking, very similar to the guajillo, only more potent in heat and spice. With a fruitier flavor than many other peppers of its kind, this variety adds a tangy, berry-like punch to its spicy repertoire.

- 1 to 4 inches long
- Red to brown
- Ranges 5,000 to 20,000 on Scoville Heat Scale

Nutrition Facts

servings per container	
Serving size about 2 pieces (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.

INGREDIENTS

Dried Puya Chiles.

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 at least 10 minutes.

SUGGESTED USES

- Use in sauces, salsas, soups and chili
- Add to marinades for spice and heat

RECIPE

Puya Chile Enchilada Sauce

- 1 ounce Whole Puya Chiles
- 2 cloves garlic, peeled
- 1 (28-ounce) can diced tomatoes
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground Mexican oregano
- 1 tablespoon vegetable oil
- 2 cups chicken broth
- Kosher salt
- Sugar

Preheat oven to 350°F. Place chiles on a baking sheet, and place in oven until they puff up and become aromatic, about 5 minutes. Remove from oven and let cool. Stem and seed chiles, and tear into pieces.

Combine chiles, garlic, tomatoes, cumin and Mexican oregano. Puree until smooth.

Heat oil in a large saucepan over medium-high heat. Strain sauce through a fine mesh strainer into pan, pressing with the back of a spoon. Discard solids. Cook sauce, stirring constantly, until thickened and slightly darkened, about 5 to 7 minutes.

Add chicken broth, and bring to a boil. Reduce heat to low, and simmer 10 minutes, stirring occasionally to prevent scorching. Season to taste with salt and sugar.

Makes 4 cups

For those who enjoy a slightly sharper bite to their enchilada sauce, the Puya Chile is perfect, with the same fruity undertones but a more robust spice level than the similar guajillo chile. There will be no mistaking this assertive sauce for tomato soup, but it still allows the flavor of the enchiladas' fillings to shine.



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COUNTRY OF ORIGIN DECLARATION FOR
WHOLE PUYA CHILES

THIS PRODUCT ORIGINATES FROM MEXICO