



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

Product Name: De-stemmed Tepin Chiles

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 DE-STEMMED TEPIN 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.



Product Name: De-stemmed Tepin Chiles

Ingredient Statement

Dried Tepin 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.

Nutrition Facts

servings per container	
Serving size about 1/4 cup (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.

INGREDIENTS

Dried Tepin Chiles.

DE-STEMMED TEPIN CHILES

Tepin Chiles are some of the smallest in the pepper family, but pack some of the biggest heat with a complex and fruity flavor that is often overshadowed by its fiery spice.

- Reddish-orange to reddish-brown
- Approximately 1/4-inch-diameter round chile
- Ranges 50,000 to 110,000 on Scoville Heat Scale

BASIC PREP

Rinse and soak in hot water for 10 minutes or add to recipe with at least 10 minutes cooking time.

SUGGESTED USES

- Use to heat up Mexican recipes and posole
- Add to chili, salsa or stew

RECIPE

Sonoran-Style Chorizo

15 dried De-Stemmed Tepin Chiles
2 tablespoons New Mexico/Anaheim Chile Powder
1 tablespoon sweet paprika
1/4 cup diced onion
4 cloves garlic, minced
1/4 cup white vinegar
1 pound ground pork
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon Mexican oregano
1/2 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves

Place Tepin Chiles in a dry skillet set over medium-high heat, and toast for about 20 seconds, until aromatic, shaking skillet a few times. Transfer chiles to a small bowl, and cover with hot water. Soak chiles until soft, about 15 minutes, then drain. Transfer soaked chiles to a blender, and add New Mexico Chile Powder, paprika onion, garlic and vinegar. Blend until smooth, adding a splash of water if mixture is initially too dry to blend. Add blended chile mixture to pork in a food processor, and add remaining spices. Process until mixture is evenly blended. Cover and refrigerate overnight. Crumble and fry chorizo until well browned. Keeps for up to 1 week in refrigerator.

Makes 4 servings

This chorizo, a version served in the American Southwest, is a bit hotter than most traditional Mexican varieties due to its use of the tiny, hot Tepin Chile. New Mexico Chile Powder provides mild heat, chile flavor and a signature bright red color. Serve it in tacos, tortas, tostadas, with eggs or in casseroles.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

COUNTRY OF ORIGIN DECLARATION FOR
DE-STEMMED TEPIN CHILES

THIS PRODUCT ORIGINATES FROM MEXICO