



Product Specification

Ancho Chile Powder

Item Number: 100337

Ingredients:	Ground Ancho Chiles
Botanical Name:	<i>Capsicum annum</i>
Country of Origin:	Mexico, Peru
Appearance:	Red to reddish brown powder
Flavor Profile:	Mild heat, fruity, sweet and slightly smoky with undertones of plum, raisin and tobacco
Storage:	Cool and dry, away from direct light
Shelf Life:	Minimum 12 months under optimal conditions

Product Certifications:



Microbiological & Chemical Properties

	Parameters	Method
Coliform:	< 100,000 cfu/g	FDA BAM or AOAC Equivalent
E. Coli:	< 10 cfu/g or < 3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative/375g	FDA BAM or AOAC Equivalent
Moisture:	12% Maximum	
Heat Level:	1,000 - 1,500 SHU	

Revision date: 3/26/2024

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G. Depoe – Chief Operations Officer