



# Product Specification

## Aji Panca Chile

Item Number: 100635

Ingredients:	Dried Aji Panca Chiles
Botanical Name:	<i>Capsicum annum</i>
Country of Origin:	Peru
Appearance:	Dark red burgundy color, measuring 3" to 5" inches in length and 1" to 1.5" across
Flavor Profile:	Fruity, berry like flavor with aromatic, smoky taste and a mild lingering heat
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:	15% Maximum	
Heat Level:	500-1500 SHU	

Revision date: 3/28/2024

This information is presented in good faith and was compiled through testing methods in our supplier's laboratory and with the assistance of our harvesters and processors information. We make no warranty, either expressed or implied in the complete accuracy of the information listed herein. The data in this analysis is offered solely for your verification and consideration. It is the responsibility of the buyer to provide themselves with up to date analysis for any botanical purchased through Spices, Inc.

G. Depoe – Chief Operations Officer