



Product Specification

Japones Chiles

Item Number: 100664

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| Ingredients: | Dried Japones Chiles |
| Botanical Name: | <i>Capsicum annum</i> |
| Country of Origin: | Mexico, India |
| Appearance: | A red, small, pointed chile that is about 2" long and ½" wide |
| Flavor Profile: | Very clean and biting taste |
| Storage: | Cool and dry, away from direct light |
| Shelf Life: | Minimum 12 months under optimal conditions |

| 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 |
| Heat Level: | 15,000 - 30,000 SHU | |

Revision date: 3/28/2024

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G. Depoe – Chief Operations Officer