Product Specification



Chipotle Meco Chile Powder

Item Number: 100678

| Ingredients: | Chipotle Chile | |
|--------------------|--|--|
| Botanical Name: | <i>Capsicum annuum</i> | |
| Country of Origin: | Mexico | |
| Appearance: | Dark reddish-brown powder | |
| Flavor Profile: | Smoky, mildly spicy, and has a grassy fruitiness | |
| 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: | 5,000 - 10,000 SHU | |

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G. Depoe – Chief Operations Officer