

Product Specification



Pasilla Negro Chiles

Item Number: 100252

463 Industrial Park Rd. Elysburg, PA 17824
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Ingredients:	Dried Chilaca Chile
Botanical Name:	<i>Capsicum annuum</i>
Country of Origin:	Mexico, Peru
Appearance:	Dark purple to black, elongated chile pod
Flavor Profile:	Spicy and tangy with chocolate and raisin notes and woody undertones
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
Heat Level:	1,000 - 1,500 SHU	

Revision date: 9/6/2023

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G. Depoe – Chief Operations Officer