

# Product Specification



## De Arbol Chiles

Item Number: 100383

Ingredients:	Dried de Arbol Chiles
Botanical Name:	<i>Capsicum annuum</i>
Country of Origin:	India, Mexico
Appearance:	3-5' skinny red, orange, yellow chile
Flavor Profile:	Grassy and nutty with smoky, acidic heat
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
Scoville Heat Unit (SHU):	15,000-30,000	

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G. Depoe – Chief Operations Officer