

# Product Specification



## Crushed Habanero Chiles

Item Number: 100236

Ingredients: Dried Habanero Chiles  
Botanical Name: *Capsicum chinense*  
Country of Origin: Peru

Appearance: Orange to red-brown flakes with yellow seeds

Flavor Profile: Fruity, citrusy flavor with intense 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:	9% Maximum	
Heat Level:	180,000-250,000	

Revision date: 4/13/2026

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G. Depoe – Chief Operations Officer