

Product Specification



Ancho Chile Flakes

Item Number: 101192

Ingredients:	Ancho Chile Flakes
Botanical Name:	<i>Capsicum annuum</i>
Country of Origin:	Mexico, USA
Appearance:	Brownish red to dark reddish brown pepper flakes
Flavor Profile:	Raisin and plum flavors with a touch of smokiness and a bitter finish
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:	10% Maximum	
Scoville Heat Units (SHU):	500-3,000	

Revision date: 4/13/2026

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G. Depoe – Chief Operations Officer