

Product Specification

Ancho Chile

Item Number: 100232



Ingredients:	ancho chile
Botanical Name:	<i>Capsicum annum</i>
Country of Origin:	Mexico, Peru
Treatment:	Untreated
Appearance:	Reddish-black chile pod, approximately 3-5" long, heart shaped
Flavor Profile:	Mild, fruity flavor with undertones of plum, raisin, chocolate, and tobacco, and a slight earthy bitterness
Storage:	Cool and dry, away from direct light
Shelf Life:	12-24 months under optimal conditions

Product Certifications:



Microbiological & Chemical Properties	Parameters	Method
Coliform:	<20 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
E. Coli:	<10 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative	FDA BAM or AOAC Equivalent
Moisture:	10% Maximum	
Scoville Heat Units (SHU):	1,000-2,500	

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G. Depoe – Chief Operations Officer