

Product Specification

Crushed Habanero Chiles

Item Number: 100236



Ingredients:	habanero
Botanical Name:	<i>Capsicum chinense</i>
Country of Origin:	USA
Treatment:	Ozone
Appearance:	Orange to red-brown flakes with yellow seeds
Flavor Profile:	Fiery heat, fruity sweetness like mango, coconut, and papaya
Storage:	Cool and dry, away from direct light
Shelf Life:	12-24 months under optimal conditions

Product Certifications:



Microbiological & Chemical Properties	Parameters	Method
Coliform:	<40 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):	160,000-260,000	

Revision date: 9/17/2026

This information is presented in good faith and was compiled through testing methods in our supplier's laboratory and with the assistance of our harvesters and processors information. We make no warranty, either expressed or implied in the complete accuracy of the information listed herein. The data in this analysis is offered solely for your verification and consideration. It is the responsibility of the buyer to provide themselves with up to date analysis for any botanical purchased through Spices, Inc.

G. Depoe – Chief Operations Officer