

Product Specification

Ancho Chile Powder

Item Number: 100337



Ingredients:	ancho
Botanical Name:	<i>Capsicum annum</i>
Country of Origin:	Mexico
Treatment:	ETO
Appearance:	Red to reddish-brown powder
Flavor Profile:	Mild fruity, sweet, slightly smoky flavor with undertones of plum, raisin, tobacco, and a hint of 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:	<100 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
Scoville Heat Units (SHU):	500-1,500	

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