

# Product Specification

## Aji Amarillo Chile Powder

Item Number: 100753



|                    |                                       |
|--------------------|---------------------------------------|
| Ingredients:       | aji amarillo chile                    |
| Botanical Name:    | <i>Capsicum baccatum</i>              |
| Country of Origin: | Peru                                  |
| Treatment:         | Untreated                             |
| Appearance:        | Fine, yellow-orange powder            |
| Flavor Profile:    | Missing flavor profile                |
| Storage:           | Cool and dry, away from direct light  |
| Shelf Life:        | 12-24 months under optimal conditions |

Product Certifications:



| Microbiological & Chemical Properties | Parameters               | Method                     |
|---------------------------------------|--------------------------|----------------------------|
| Coliform:                             | <1,000 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):            | 20,000 - 60,000          |                            |

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G. Depoe – Chief Operations Officer