

Product Specification

Ancho Chile Flakes

Item Number: 101192



Ingredients: ancho
Botanical Name: *Capsicum annuum*
Country of Origin: Mexico, USA
Treatment: Irradiated, Gamma
Appearance: Brownish-red to dark red pepper flakes
Flavor Profile: Fruity, raisiny, smoky; a mild, bitter heat
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):	2,800 - 3,000	

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G. Depoe – Chief Operations Officer