Olam Spices
Technical Services
205 E River Park Circle, Suite 310
Fresno, CA 93720
1 877 492 4420

411601 EC CHILI PEPPER, MT

PRODUCT PROFILE: This product is prepared from fresh chili peppers that are dehydrated, milled to desired particle size, and processed to achieve desired color, and flavor. No more than 2% silicon dioxide is added as a flow agent.
Scientific Name: *Capsicum annuum L.*

SPECIFICATIONS:

Raw Materials: Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.

Attributes:

Flavor:	Mildly pungent, typical of chili pepper
Aroma:	Mildly pungent, typical of chili pepper
Appearance:	A deep red to darkish red free-flowing powder

Ingredients: Chili Pepper, Silicon Dioxide, Ethoxyquin (<100 ppm)

Treatment Product may contain components treated with steam for microbial reduction.

Physical:

Granulation	95.0% minimum through US #20

Chemical:

Extractable Color	65-95 ASTA
Moisture	12% maximum
Pungency	850-1550 maximum HPLC Scoville Heat Units
Water activity	0.630 maximum

Microbiological*:

E.Coli (CFU/25g)	None Detected
Salmonella/375g (x 2)	None Detected

*The specific micro testing methodology is located in the OSVI Micro Testing Matrix.

Kosher Parve: Certificate # PP5YW-8TE5G is available using the following link http://www.koshercertificate.com

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NUTRITIONAL COMPOSITION

Nutrient	***Units***	***Amount per 100-grams of ingredient.***
Water	*grams*	*9.34*
Calories	*kcal*	*374.81*
Protein	*grams*	*13.88*
Fat	*grams*	*9.34*
Saturated Fat	*grams*	*2.04*
Trans-fatty acid	*grams*	*0.03*
Cholesterol	*mg*	*0.84*
Carbohydrates by Difference	*grams*	*58.83*
Fiber, Dietary	*grams*	*33.60*
Sugars	*grams*	*8.90*
Added sugars	*grams*	*0.00*
Ash	*grams*	*8.61*
Calcium	*mg*	*237.69*
Iron	*mg*	*12.92*
Sodium	*mg*	*91.05*
Vitamin A	*mcg RAE*	*1607.99*
Vitamin C	*mg*	*5.13*
Vitamin D	*mcg*	*0.00*
Potassium	*mg*	*2528.78*
Folate	*mcg*	*52.41*
Phosphorus	*mg*	*310.30*

Values provided are calculated from analytical data.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		**RECOMMENDED MAXIMUM SHELF LIFE**
°F	°C	
<38	<3	18 months
38-54	3-12	12 months
55-80	13-27	9 months

AFTER OPENING - Product should be used soon after opening to minimize color loss.

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam GardenFrost purees and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.

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ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our Olam facilities that produce Dehydrated Onion, Garlic, Vegetables, and Capsicums.

GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.
Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, date of manufacture, production line, and quality of a product from the lot number.

LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 7182008014

7182	Julian date code for July 1, 2017, 7 refers to the year 2017, 182 refers to the 182nd day of that year
008014	The computer assigned number for plant and product that particular day/shift/batch.

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