



Olam Spices
 Innovation and Quality
 205 E River Park Circle, Suite 310
 Fresno, CA 93720
 1 877 492 4420

413314 ANCHO CHILI PEPPER GROUND, STM

PRODUCT PROFILE: This product is prepared from matured dried poblano peppers that are mechanically dried, and milled to desired particle size. 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: Mild to moderately pungent, typical of ancho chile pepper
 Aroma: Mild to moderately pungent, typical of ancho chile pepper
 Appearance: A darkish red to reddish-brown free flowing powder.

Ingredients: Chili Pepper, Silicon Dioxide

Treatment: Product is treated with steam for micro reduction purposes.

Physical: Granulation 95% minimum through US# 30

Chemical:
 Pungency 900-7500 maximum HPLC Scoville Heat Units
 Moisture 10.0% maximum
 Water Activity 0.630 maximum

Microbiological*:

E.Coli (CFU/25g) None Detected
Salmonella/375g 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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Approved: JD



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NUTRITIONAL COMPOSITION

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	9.00
Calories	kcal	281
Protein	grams	11.86
Fat	grams	8.20
Saturated Fat	grams	0.820
Trans-fatty acid	grams	0
Cholesterol	mg	0
Carbohydrates by Difference	grams	63.05
Fiber	grams	21.6
Sugars	grams	8.61
Added Sugars	grams	0
Ash	grams	7.89
Calcium	mg	61
Iron	mg	10.93
Sodium	mg	43
Vitamin A	mcg RAE	1021.90
Vitamin C	mg	2.0
Vitamin D	mcg	0.00
Folate	mcg	69.0
Potassium	mg	2411

Values provided using data from USDA National Nutrient Database for Standard Reference, Release 28.

SHELF LIFE AND STORAGE GUIDELINES

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

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 # 6182008014

6182 Julian date code for July 1, 2016, 6 refers to the year 2016, 182 refers to the 182nd day of that year

008014 The computer assigned number for plant and product that particular day/shift/batch.