



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

413124 HABANERO GROUND PEPPER, STM

PRODUCT PROFILE: This product is prepared from dried Habanero chili peppers milled to desired particle size.
Scientific Name *Capsicum chinense 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:	Very pungent, with slight floral and fruity pepper notes.
Aroma:	Very pungent, with slight floral and fruity pepper notes.
Appearance:	A dull orange to medium khaki brown free flowing powder

Ingredients: Chile Pepper

Treatment: Product has been treated with steam for microbial reduction

Physical: Granulation 95.0% minimum through US #30

Chemical:

Pungency	100,000 – 300,000 HPLC Scoville Heat Units
Moisture	11.0% maximum
Water Activity	0.610 maximum

Microbiological*:

Standard Plate Count (CFU/g)	300,000 maximum
Yeast (CFU/g)	500 maximum
Mold (CFU/g)	500 maximum
Coliform (CFU/g)	100 maximum
<i>E.Coli</i> (CFU/25g)	None Detected
<i>Salmonella per 375g (2X)</i>	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

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	7.15
Calories	kcal	324
Protein	grams	10.58
Fat	grams	5.81
Saturated Fat	grams	0.813
Trans-fatty acid	grams	0
Cholesterol	mg	0
Carbohydrates by Difference	grams	69.86
Fiber	grams	28.7
Sugars	grams	41.06
Added Sugar	grams	0.00
Ash	grams	6.60
Calcium	mg	45
Iron	mg	6.05
Sodium	mg	91.0
Vitamin A	mcg RAE	1324.40
Vitamin C	mg	31.4
Vitamin D	mcg	0.00
Potassium	mg	1870

Values provided were from <http://www.habanero-peppers.com>.

This information is presented in good faith as typical. However, due to the variability of raw materials and processing, we cannot guarantee that these values are accurate for any specific lots of product supplied.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		RECOMMENDED MAXIMUM SHELF LIFE
°F	°C	
< 38	<3	18 months
38-54	3-12	12 months
55-65	13-22	9 months

AFTER OPENING - Product should be used soon after opening to minimize flavor and 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 # 2182010014

2182 Julian date code for July 1, 2012, 2 refers to the year 2012, 182 refers to the 182nd day of that year

010014 The computer assigned number for that product for that particular day/shift/batch.