



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

414014 GROUND AJI AMARILLO PEPPER, STM

PRODUCT PROFILE: This product is prepared from yellow chili peppers that are dehydrated, milled to desire particle size. It has several applications as spice in meat and fish products, soups, sauces, etc.

Scientific Name *Capsicum baccatum*
Country of Origin Peru

SPECIFICATIONS:

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

Attributes:

Flavor:	Moderately pungent, with fruity floral notes of yellow chili pepper, with no off notes.
Aroma:	Moderately pungent, with fruity floral notes of yellow chili pepper, with no off notes.
Appearance:	A yellowish to dark umber free flowing powder

Ingredients: Chile pepper

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

Physical:

Granulation	95.0% minimum through US #20 60.0% maximum through US #40
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Chemical:

Pungency	3,000 maximum HPLC Scoville Heat Units
Moisture	9.0% maximum
Total Ash	8.0% maximum
Acid Insoluble ASH	2.0% maximum
Water Activity	<0.610 maximum

Microbiological*:

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

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

Kosher Parve: Certificate # 8KA3S-G0ML2 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	9.00
Calories	kcal	388.93
Protein	grams	12.16
Fat	grams	10.45
Saturated Fat	grams	2.12
Trans-fatty acid	grams	<0.10
Cholesterol	mg	<1.0
Carbohydrates by Difference	grams	61.56
Fiber	grams	25.60
Sugars	grams	18.59
Added Sugar	grams	0.00
Ash	grams	6.83
Calcium	mg	132.00
Iron	mg	13.20
Sodium	mg	29.60
Vitamin A	mcg	1050.00
Vitamin C	mg	3.36
Vitamin D	mcg	0.00
Potassium	mg	2390.00
Folate	mcg	17.00

Values provided are calculated from analytical data.

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE

°F °C
< 70 < 21

RECOMMENDED MAXIMUM SHELF LIFE

12 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 & 100% Frozen 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 # 9182008014

9182 Julian date code for July 1, 2019, 9 refers to the year 2019, 182 refers to the 182nd day of that year

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