

I. Product Description

This product is prepared from fresh Guajillo chili peppers that are dehydrated, milled to desired particle size. Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials. No more than 2% silicon dioxide is added as a flow agent.

The aroma and flavor are moderately pungent, typical of dehydrated guajillo chili pepper. The appearance is a natural bright red, free flowing powder.

Scientific Name: Capsicum annum L.

Treatment: Product is not treated, but may contain components treated with steam or ethylene oxide.

II. Ingredient Statement

Chili Pepper

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	11 % MAX	ASTA 2.1
SCOVILLE	1,500 - 4,000 HPLC units	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #30	ASTA 10.0
ACID INSOLUBLE ASH	3 % MAX	ASTA 4.0

IV. Microbiological

Parameter	Specification	Method of Analysis
E. COLI (CFU/G)	None Detected	AOAC 991.14
SALMONELLA/375G (CFU/G) X 2	None Detected	AOAC 2004.03

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413150

Olam Spices
SPECIFICATION
GROUND GUAJILLO PEPPER

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

V. Nutritional Composition

NUTRIENT	Per 100g
CALORIES	376.17 kcal
MOISTURE	9.28 grams
PROTEIN	13.83 grams
TOTAL FAT	9.53 grams
SATURATED FAT	2.07 grams
TRANS-FAT	0.03 grams
TOTAL CARBOHYDRATES	58.77 grams
DIETARY FIBER	33.46 grams
TOTAL SUGARS	8.95 grams
ADDED SUGARS	0 grams
ASH	8.59 grams
CHOLESTEROL	0.83 mg
CALCIUM	235.61 mg
IRON	12.79 mg
FOLATE	53.17 mcg
SODIUM	89.45 mg
VITAMIN A	1600.36 mcg RAE
VITAMIN C	7.01 mg
VITAMIN D	0 mcg
POTASSIUM	2517.29 mg

Values provided are calculated from analytical data. This information is presented in good faith as typical. Due to variability from growing region, weather, and processing, exact nutritional values will vary from lot to lot.

VI. Container Code & Traceability

Olam standard lot number format is a 10-digit code which groups product for each batch or twenty-four hour production period. All lot numbers are fully traceable through our electronic database system.

Lot # 5217003004

5217 is the Julian date code for August 5th 2015. 5 refers to the year 2015 & 217 refers to the 217th day of that year. 003004 is the production facility and batch number

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VII. 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 product color and flavor loss.

VIII. Allergen Statement

The eight major allergens (Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shell Fish, Eggs), are not permitted in the Olam facilities that produce dehydrated Onion, Garlic, Parsley & Capsicums.

IX. GMO Statement

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.

X. Kosher Parve

Certificate # PP5YW-8TE5G is available at <http://www.koshercertificate.com>

XI. Halal Certificate

Available upon request.

XII. Regulatory & Certification

This product complies with current Good Manufacturing Practices and shall confirm to the provisions of the Federal Food, Drug and Cosmetics Act and its amendments. Olam chilli pepper products are prepared from sound mature, edible chilli pepper using an air dried process.

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