

Preliminary Product Specification 413364 GROUND MORUGA SCORPION PEPPER, STM

chil	e is extremely pungent in	m dried fruit of Moruga Scorpion Pepper, milled to desired particle size. This n aroma and flavor. <i>apsicum chinense</i>	
PECIFICATIONS:			
Raw Materials:	Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.		
Attributes:	Flavor:	Extremely pungent, with slight fruit notes.	
	Aroma:	Extremely pungent, with slight fruit notes.	
	Appearance:	A reddish orange to faded khaki, free flowing powder	
Ingredients:	Chile Pepper		
Treatment	Product is treated with steam for micro reduction purposes.		
Physical:	Granulation	90.0% minimum through US #30	
Chemical:	Pungency Moisture Water Activity	1,000,000 HPLC Scoville Heat Units maximum 12.0% maximum 0.630 maximum	
Microbiological*:			
E.Coli (CFU/25g) Salmonella/ 375g		None Detected None Detected	
*The specific micro	testing methodolog	gy is located in the OSVI Micro Testing Matrix.	



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NUTRITIONAL COMPOSITION

Nutrient	Units	Amount per 100-grams of ingredient.
Water	grams	7.86
Calories	kcal	327.10
Protein	grams	12.88
Fat	grams	16.24
Saturated Fat	grams	3.02
Trans-fatty acid	grams	0.01
Cholesterol	mg	0.26
Carbohydrates by Difference	grams	55.78
Fiber	grams	29.39
Sugars	grams	9.74
Added Sugars	grams	0
Ash	grams	7.24
Calcium	mg	140.33
Iron	mg	9.16
Sodium	mg	30.98
Vitamin A	mcg	1774.97
Vitamin C	mg	71.87
Vitamin D	mcg	0
Potassium	mg	1909.86
Folate	mcg	94.81

Values provided are calculated from analytical data

SHELF LIFE AND STORAGE GUIDELINES

STORAGE TEMPERATURE		RECOMMENDED MAXIMUM SHELF LIFE
°F	°C	
< 55	<13	18 months
55-80	13-27	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.

Approved: JD

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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 that product for that particular day/shift/batch.