

PRODUCT SPECIFICATION

Product Identification				
Product	Crushed Chilli ST			
Ingredient	Chilli			
Latin Name	<i>Capsicum annum, Capsicum frutescens</i>			
Country of Origin	India			
Issue Date	05.06.2025			
Product code	100000005458			
Organoleptic Characteristics	Specification	Unit	Limit	Method
Appearance	Coarse flakes with seeds			Sensory Evaluation
Colour	Orange red to red			Sensory Evaluation
Flavour	Mild Pungent			Sensory Evaluation
Physical Characteristics	Specification	Unit	Limit	Method
Extraneous Plant & Foreign Matter	0.25	% w/w	Max	IS 1797:2017
Water Activity	0.61		Max	ASTA 6.0
On Mesh USS# 6 (3350 Mic)	1	% w/w	Max	ASTA 10.0
Thru Mesh USS #20 (850 Mic)	10	% w/w	Max	ASTA 10.0
Bulk Density	430 - 500	g/l		ASTA 25.0
Bulk Index	200 - 230	ml/100g		ASTA 25.1
Seeds	35	% w/w	Max	IS 1797:2017
Chemical Characteristics	Specification	Unit	Limit	Method
Moisture	10	% v/w	Max	ASTA 2.0
Total Ash	8	% w/w	Max	ASTA 3.0
Acid Insoluble Ash	1	% w/w	Max	ASTA 4.0
Scoville Heat (Capsaicin)	20,000-30,000	SHU		ASTA 21.3
Peanut	2.5	ppm	Max	ELISA
Gluten	5	ppm	Max	ELISA
Almond	2.5	ppm	Max	ELISA
Aflatoxin B1	10	ppb	Max	ASTA 24.2
Aflatoxin Total	10	ppb	Max	ASTA 24.2
Ochratoxin	20	ppb	Max	AOAC 2000.03
Sudan-I (CAS No: 842-07-09)	10	ppb	Max	*ECNN 03/99
Sudan-II (CAS No: 3118-97-6)	10	ppb	Max	*ECNN 03/99
Sudan-III (CAS No: 85-86-9)	10	ppb	Max	*ECNN 03/99
Sudan-IV (CAS No: 85-83-6)	10	ppb	Max	*ECNN 03/99
Other Chemical parameters	Refer Annexure - I			
Microbiological Characteristics	Specification	Unit	Limit	Method
Total Plate Count (n=5)	500000	CFU/g	Max	APHA 5th Ed. Comp. Ch.8
Yeast (n=5)	15000	CFU/g	Max	APHA 5th Ed. Comp. Ch.21
Mold (n=5)	15000	CFU/g	Max	APHA 5th Ed. Comp. Ch.21
Salmonella	Not detected	Per 2* 375g		BAM Online Ch.5, AOAC 2011.03, AOAC 2013.01
Coliforms (n=5)	100	MPN/g	Max	BAM Online Ch.4
E. coli (n=5)	<3	MPN/g		BAM Online Ch.4
Enterobacteriaceae (n=5)	1000	CFU/g	Max	APHA 5th Ed. Comp. Ch.9
Clostridium perfringenes (n=5)	1000	CFU/g	Max	BAM Online Ch.16
Bacillus cereus (n=5)	100	CFU/g	Max	BAM Online Ch.14
Staphylococcus aureus (n=5)	100	CFU/g	Max	BAM Online Ch.12
Listeria monocytogenes (n=5)	Absent	Per 25 g		USFDA BAM CH. 10, AOAC 2004.02

**Packing** Food grade packaging  
**Health & Safety** The product is manufactured, packed, stored and shipped in accordance with relevant standards  
**Label Declaration** ofi standard available on request or as per customer requirement  
**Storage Condition** Clean and dry location; keep in the original sealed package away from moisture and direct light at ambient temperature and humidity.  
**Shelf-life** 24 Months  
**Sterilization** Steam

Format Code	Issue No	Approved By:
QA - SPEC 02	3	Head - Quality

*[Handwritten Signature]*  
30/8/25

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## ANNEXURE - I

Product Name: Crushed Chilli ST  
Material Code: 10000005458

Parameters	Limit	Frequency
Pesticide residue*		
ETO Residue**	<7 ppm	Annually Once
Para red dye**	<0.05 ppm	Annually Once
Bixin**	<0.05 ppm	Annually Once
Heavy Metal**		
Lead	<1 ppm	Every lot
Arsenic	<1 ppm	Every lot
Cadmium	<1 ppm	Every lot
Chromium	<1 ppm	Every lot

\*Pesticides testing as per US MRLs

\*\* External laboratory

Olam Food Ingredients India Private Limited

Head – Quality & Food Safety

*Davis*  
*30/6/25*

Date: 05.06.2025

**Olam Food Ingredients India Private Limited**  
(Formerly Known as Olam Agro India Private Limited)

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