



400660

OFI-Spices
SPECIFICATION
PAP ASTA 85

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

I. Product Description

This product is prepared from fresh chili peppers that are dehydrated, milled to desired particle size, and processed to achieve desired color and flavor. No more than 2% silicon dioxide is added as a flow agent. Product contains ethoxyquin (<100ppm) for color preservation. The flavor and aroma are sweet, non-pungent, which is typical of paprika. The aroma is mild to moderately pungent, typical of paprika. The appearance is natural red flowing powder. Scientific Name: Capsicum annum L.

Treatment: Product is not treated, but may contain components treated with steam

II. Ingredient Statement

PAPRIKA, SILICON DIOXIDE,ETHOXYQUIN (<100 PPM)

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
ASTA	85 - 105 count	ASTA 20.1
MOISTURE	12 % MAX	ASTA 2.1
SCOVILLE	600 shu MAX HPLC UNITS	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #40	ASTA 10.0
Aw	0.63 % MAX	ASTA 6.0

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 & RI 100201

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V. Nutritional Composition

Nutrients	Per 100g
CALORIES	374.90 kcal
MOISTURE	9.34 g
PROTEIN	13.88 g
TOTAL FAT	9.34 g
SATURATED FAT	2.04 g
TRANS-FAT	0.03 g
TOTAL CARBOHYDRATES	58.83 g
DIETARY FIBER	33.60 g
TOTAL SUGARS	8.90 g
ADDED SUGARS	0 g
ASH	8.61 g
CHOLESTEROL	0.84 mg
CALCIUM	237.69 mg
IRON	12.92 mg
FOLATE	52.41 mcg
SODIUM	91.05 mg
VITAMIN A	1,607.99 mcg RAE
VITAMIN C	5.13 mg
VITAMIN D	0 mcg
POTASSIUM	2,528.78 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

VII. Container Storage / Shelf Life

Storage °F	Temperature °C	Recommended Maximum Shelf life
<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.

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VIII. Allergen Statement

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

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. This product contains no additives. Olam Fresh chilli pepper products are prepared from sound, mature, edible Fresh chilli pepper using an air dried process.

XIII. Applies to all S4 Hana materials

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