

**Product Description**

This product is prepared from fresh chili peppers that are dehydrated, milled to desired particle size.

Scientific Name: *Capsicum annum L.*

The flavor and aroma is sweet, non-pungent, typical of paprika. The appearance is a natural red to deep red, free-flowing powder.

Treatment: Product has not been treated for micro reduction purposes. Product contains less than 100 ppm ethoxyquin.

**I. Ingredient Statement**

Paprika, Silicon Dioxide, Ethoxyquin

**II. Physical & Chemical Analysis**

Parameter	Specification	Method of Analysis
ASTA	160 ASTA MIN	ASTA 20.1
MOISTURE	12% MAX	ASTA 2.1
SCOVILLE	600 HPLC UNITS	ASTA 21.3
GRANULATION	95 % MIN thru US #20	ASTA 10.0
AW	0.630 MAX	ASTA 6.0

**III. Microbiological**

Parameter	Specification	Method of Analysis
E. COLI (CFU/25G)	None Detected	AOAC 991.14
SALMONELLA/375G (CFU/G) X 2	None Detected	AOAC 2004.03

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Olam Spices  
SPECIFICATION

Olam Spices  
205 E River Park Circle  
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401880

PAPRIKA 160 ASTA, 34M

**V. Nutritional Composition**

NUTRIENT	Per 100g
CALORIES	381.41 kcal
MOISTURE	9.76 grams
PROTEIN	13.95 grams
TOTAL FAT	10.41 grams
SATURATED FAT	2.22 grams
TRANS-FAT	0.03 grams
TOTAL CARBOHYDRATES	57.98 grams
DIETARY FIBER	33.10 grams
TOTAL SUGARS	8.58 grams
ADDED SUGARS	0 grams
ASH	7.91 grams
CHOLESTEROL	0.77 mg
CALCIUM	222.41 mg
IRON	13.06 mg
FOLATE	65.60 mcg
SODIUM	87.31 mg
VITAMIN A	1960.12 mcg RAE
VITAMIN C	7.20 mg
VITAMIN D	0 mg
POTASSIUM	2398.41 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 # 5217008004

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. 008004 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	With MAP	Without MAP
<38	<3	18 months	12 months
38-54	3-12	12 months	6 months
55-80	13-27	9 months	4 months

AFTER OPENING - Product should be used soon after opening to minimize product color loss.

**VIII. Allergen Statement**

The eight major allergens (Soy, Dairy, Wheat, Tree Nuts, Peanuts, Fish, Shellfish, 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 chili pepper products are prepared from sound mature, edible chili pepper using an air dried process.

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