



411104

OFI-Spices  
SPECIFICATION  
CHIPOTLE PEPPER STM

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 moderately pungent, which is typical of chili pepper. Scientific Name: Capsicum annum L.

Treatment: Product treated with steam for micro reduction purposes.

II. Ingredient Statement

CHILI PEPPER, SILICON DIOXIDE

III. Physical & Chemical Analysis

| Parameter   | Specification                  | Method of Analysis |
|-------------|--------------------------------|--------------------|
| MOISTURE    | 13 % MAX                       | ASTA 2.1           |
| SCOVILLE    | 17,000 - 37,000 shu HPLC UNITS | ASTA 21.3          |
| GRANULATION | 5 % MAX ON US #30              | ASTA 10.0          |
| Aw          | 0.63 % MAX                     | ASTA 6.0           |
| BULK INDEX  | 145 - 165 ml                   | ASTA 25.1          |

IV. Microbiological

| Parameter                   | Specification       | Method of Analysis       |
|-----------------------------|---------------------|--------------------------|
| STANDARD PLATE COUNT        | 2,000,000 cfu/g MAX | AOAC 990.12              |
| YEAST                       | 4,999 cfu/g MAX     | FDA BAM 7th edition      |
| MOLD                        | 4,999 cfu/g MAX     | FDA BAM 7th edition      |
| COLIFORMS                   | 1,000 cfu/g MAX     | AOAC 991.14              |
| 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            | 353 kcal         |
| MOISTURE            | 11.15 g          |
| PROTEIN             | 13.77 g          |
| TOTAL FAT           | 6.48 g           |
| SATURATED FAT       | 1.29 g           |
| TRANS-FAT           | 0 g              |
| TOTAL CARBOHYDRATES | 59.90 g          |
| DIETARY FIBER       | 24.43 g          |
| TOTAL SUGARS        | 14.32 g          |
| ADDED SUGARS        | 0 g              |
| ASH                 | 8.70 g           |
| CHOLESTEROL         | 2.64 mg          |
| CALCIUM             | 158.23 mg        |
| IRON                | 8.06 mg          |
| FOLATE              | 7.02 mcg         |
| SODIUM              | 44.99 mg         |
| VITAMIN A           | 1,419.41 mcg RAE |
| VITAMIN C           | 0 mg             |
| VITAMIN D           | 0 mcg            |
| POTASSIUM           | 2,107.99 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<br>°F | Temperature<br>°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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