



442224

OFI-Spices
SPECIFICATION
ORGANIC JALAPEÑO PEPPER GROUND 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 organically grown immature jalapeño peppers that are washed, dehydrated, and milled to desired particle size. The material is in compliance with USDA Natural Organic Standards.

The flavor and aroma are extremely pungent, typical of dehydrated jalapeño. The appearance is a medium green to brownish green, free flowing powder.

Scientific Name: Capsicum annum L.

Treatment: Product contain components treated with steam for microbial reduction purposes.

II. Ingredient Statement

ORGANIC JALAPENO PEPPER

III. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	12 % MAX	ASTA 2.1
SCOVILLE	20,000 - 40,000 shu HPLC UNITS	ASTA 21.3
GRANULATION	95 % MIN THROUGH US #30	ASTA 10.0
Aw	0.61 % MAX	ASTA 6.0

IV. Microbiological

Parameter	Specification	Method of Analysis
STANDARD PLATE COUNT	300,000 cfu/g MAX	AOAC 990.12
YEAST	500 cfu/g MAX	FDA BAM 8TH EDITION
MOLD	500 cfu/g MAX	FDA BAM 8TH EDITION
COLIFORMS	500 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

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V. Nutritional Composition

Nutrients	Per 100g
CALORIES	368.56 kcal
MOISTURE	8.25 g
PROTEIN	12.89 g
TOTAL FAT	6.20 g
SATURATED FAT	1.44 g
TRANS-FAT	0 g
TOTAL CARBOHYDRATES	65.30 g
DIETARY FIBER	30.12 g
TOTAL SUGARS	23.73 g
ADDED SUGARS	0 g
ASH	7.36 g
CHOLESTEROL	0 mg
CALCIUM	159.80 mg
IRON	4.91 mg
FOLATE	0 mcg
SODIUM	73.68 mg
VITAMIN A	128.66 mcg RAE
VITAMIN C	3.36 mg
VITAMIN D	0 mcg
POTASSIUM	2,011.87 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	
		(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 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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