



44300500

Olam Spices
SPECIFICATION

HATCH GROUND GREEN CHILE, STM

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

Product Description

This product is prepared from immature chili peppers that are dehydrated, milled to desired particle size, and blended to achieve desired pungency and flavor.

The flavor and aroma is mild to moderately pungent, typical of green chile pepper. The appearance is a light green to medium olive green powder.

Treatment: Product has been treated with steam.

I. Ingredient Statement

Chile Pepper

II. Physical & Chemical Analysis

Parameter	Specification	Method of Analysis
MOISTURE	11% MAX	ASTA 2.1
SCOVILLE	500-3,000 HPLC UNITS	ASTA 21.3
GRANULATION	90 % MIN thru US #30	ASTA 10.0
AW	0.610 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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V. Nutritional Composition

NUTRIENT	Per 100g
CALORIES	319.00 kcal
MOISTURE	4.58 grams
PROTEIN	14.24 grams
TOTAL FAT	4.41 grams
SATURATED FAT	0 grams
TRANS-FAT	0 grams
TOTAL CARBOHYDRATES	69.27 grams
DIETARY FIBER	25.00 grams
TOTAL SUGARS	39.77 grams
ADDED SUGARS	0 grams
ASH	7.50 grams
CHOLESTEROL	0 mg
CALCIUM	89.50 mg
IRON	27.70 mg
FOLATE	67.0 mcg
SODIUM	142.00 mg
VITAMIN A	4819.2 mcg RAE
VITAMIN C	965.7 mg
VITAMIN D	0 mg
POTASSIUM	2520.00 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
38-54	3-12	18 months	9 months
55-80	13-27	12 months	6 months

AFTER OPENING - Product should be used soon after opening to minimize product color loss. Keep away from direct sunlight. Product will fade with lengthy exposure to light.

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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