



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

443102 GROUND GREEN CHILE, MILD, IR

PRODUCT PROFILE: This product is prepared from immature chili peppers that are dehydrated, milled to desired particle size, and blended to achieve desired pungency and flavor.
Scientific Name *Capsicum annuum L.*

SPECIFICATIONS:

Raw Materials: Shall be free from decay, sunburn/sunscald, insect damage, disease, foreign material or any other deleterious damage or materials.

Attributes:

Flavor:	Moderately pungent, typical of green chili pepper
Aroma:	Moderately pungent, typical of green chili pepper
Appearance:	A light green to light olive green powder

Ingredients: Chile Pepper

Physical: Granulation 90.0% minimum through US #30

Chemical:

Pungency	500- 3,000 HPLC Scoville Heat Units
Moisture	11.0% maximum

Microbiological*:

<i>E.Coli</i> /25g (CFU/g)	None Detected
<i>Salmonella</i> / (375g) (x 2)	None Detected

*The specific micro testing methodology is located in the OSVI Micro Testing Matrix.

Kosher Parve: Certificate # PP5YW-8TE5G is available using the following link <http://www.koshercertificate.com>



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NUTRITIONAL COMPOSITION

<i>Nutrient</i>	<i>Units</i>	<i>Amount per 100-grams of ingredient.</i>
Water	grams	4.58
Calories	kcal	319
Protein	grams	14.24
Fat	grams	4.41
Saturated Fat	grams	0
Trans-fatty acid	grams	0
Cholesterol	mg	0
Carbohydrates by Difference	grams	69.27
Dietary Fiber	grams	25.0
Sugars	grams	39.77
Added Sugars	grams	0
Ash	grams	7.5
Calcium	mg	89.5
Iron	mg	27.7
Sodium	mg	142
Vitamin A	mcg	4819.2
Vitamin C	mg	965.7
Vitamin D	mcg	0
Potassium	mg	2520

Values provided are calculated from National Nutrient Database for Standard Release, Release 27, 11634, 11962.

SHELF LIFE AND STORAGE GUIDELINES

**STORAGE TEMPERATURE RECOMMENDED SHELF LIFE
 FOR PRODUCTS WITH MODIFIED ATMOSPHERE PACKAGING (MAP), UNTIL OPENED**

°F	°C	
38-54	3-12	18 months
55-70	13-21	12 months

Use within 4 months after opening. Keep away from direct sunlight.

PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam GardenFrost & 100% Frozen purees and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.



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ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our Olam facilities that produce Dehydrated Onion, Garlic, Vegetables, and Capsicums.

GMO STATUS

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.

REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, date of manufacture, production line, and quality of a product from the lot number.

LOT NUMBER FORMAT:

Olam standard lot number format is a 10-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 6182008014

6182 Julian date code for July 1, 2016, 6 refers to the year 2016, 182 refers to the 182nd day of that year

008014 The computer assigned number for that product for that particular day/shift/batch.