Issue Date: 2024



Majestic International Spice Los Angeles CA 90025 Tel: 323-303-3324 www.majesticspice.com

PRODUCT SPECIFICATION SHEET CHILI ANCHO POWDER

Ingredients Ancho Chile

Treatment ETO

Color Deep reddish-brown color

Aroma/Flavor

Low heat flavor typical of an Ancho chile

Country of Origin Mexico

Allergens None

Description

Prepared from dried ripe fruit of mild to medium, pungent chile a variety of Capsicum

s from Fat 0 % Daily Value* 0 % 0 % 2 % 9 19 % 57 %
% Daily Value* 0 % 0 % 0 % 2 % 9 19 %
0% 0% 0% 2% g 19%
0% 0% 2% g 19%
0 % 2 % g 19 %
2 % g 19 %
2 % g 19 %
g 19%
57%
itamin C 45%
on 45%
es may be higher calorie needs.
5 g 80 g 0 g 25 g 00 mg 300 mg ,400 mg 2,400 mg 00 g 375 g 5 g 30 g
֡

Sieve Analysis

90 % thru US # 30

Kosher Orthodox Union

General Requierements

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

Packaging and Storage

Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs. Shelf-life is 24 months from the date of production. Store in cool dry place.

Microbiological Characteristics

Total Plate Count	50,000 cfu/g Max
Yeast and Mold	100 cfu/g Max
Total Coliforms	10/g Max
E. Coli	< 10/g
Salmonella	Negative /25g

Particle Size (granulation)

Moisture Content

12 % Max

Total Ash Content

8 % Max

Pungency (SHU's)

2,000 to 4,000

Defect levels

The product shall be free of all other extraneous, foreign, or non-conforming substances **Product passed through metal detector**