



# PRODUCT SPECIFICATION SHEET

## CHILI PASILLA GROUND DARK

<b>Ingredients</b>	Chili Pasilla
<b>Treatment</b>	Steam
<b>Color</b>	Brownish Red powder
<b>Aroma/Flavor</b>	Dark Chili pepper blend with spices, light heat
<b>Country of Origin</b>	Mexico
<b>Allergens</b>	None
<b>GMO</b>	None

Nutrition Facts	
1 serving per container	
Serving size	100gm
Amount Per Serving	
<b>Calories</b>	<b>270</b>
% Daily Value	
<b>Total Fat</b> 12.3g	<b>18.9%</b>
Saturated Fat 2 g	<b>10%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 2010 mg	<b>83.75%</b>
<b>Total Carbohydrate</b> 52 g	<b>17.33%</b>
Dietary Fiber 31.85 g	<b>127.4%</b>
Total Sugars 9g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 13.1g	
Vitamin D 0IU	<b>0%</b>
Calcium 300mg	<b>30%</b>
Iron 23.40mg	<b>130%</b>
Potassium 1,950mg	<b>55.71%</b>
* The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

**Sieve Analysis**  
90 % thru US # 30

Kosher Orthodox Union

### General Requirements

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 50 lbs.  
Shelf-life is 24 months from the date of production.  
Store in cool dry place.

### Microbiological Characteristics

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

### Defect levels

The product shall be free of all other extraneous, foreign, or non-conforming substances

**Product passed through metal detector with standards: 2.5mm Fe ; 3.0 mm Non-Fe ; 3.0 mm SS.**