Issue Date: 2025



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

# PRODUCT SPECIFICATION SHEET HATCH CHILI PEPPER GROUND

**Ingredients** 

Hatch Chili Pepper (Capsicum Annum)

**Country of Origin** 

USA

Flavor/Aroma

Typical of green

hatch chili

Physical Green Hatch chili peppersCharacteristics harvested in the ripe stage of development, washed,

dried and ground

Treatment ETO
GMO None
Allergens None

Sieve Analysis 90 % thru US # 30

<b>Nutrition Facts</b>		
1 serving per container		
Serving size	100gm	
Amount Per Serving		
Calories	360	
%	Daily Value	
Total Fat 0g	0%	
Saturated Fat Og	0%	
Trans Fat 0 g		
Cholesterol 0 mg	0%	
Sodium 35 mg	2 %	
Total Carbohydrate 56.8g	18.9%	
Dietary Fiber 14.2 g	56.8%	
Total Sugars 50g		
Includes 0g Added Sugars	0%	
Protein 14.3g		
Vitamin D 0IU	0%	
Calcium 150mg	15%	
Iron 8.1mg	45%	
Potassium 1,870mg	53%	
*The % Daily Value (DV) tells you how much n	utrient in a	
a serving of food contribues to a daily diet. 2,0	000 calories	
a day is used for general nutrition advice.		

**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**

cool dry place.

Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs or In foodgrade PET plastic jars from 1 lb to 5 lb jars. Shelf-life is 2 years from the date of production. Store in

## **Microbiological Characteristics**

Aerobic Plate Count	100 cfu/g Max FDA/BAM
Yeast and Mold	10 cfu/g Max FDA/BAM
Total Coliforms	10/g Max FDA/BAM
E. Coli	Negative /25g FDA/BAM
Salmonella	Negative / 25 g AOAC

### Physical / Chemical Characteristics

<b>Moisture Content</b>	13% Max
Total Ash Content	8 % Max
Pungency (SHU's)	1,000 to 1,200

#### **Defect levels**

The product shall be free of all other extraneous, foreign or non-conforming substances which will affect the safety, appearance and edibility of the product.

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