

PRODUCT SPECIFICATION SHEET

Product: Chili Ancho Powder-O		Country of Origin: Mexico	
Product Type: Chili		Cut: Powder	
		Issue Date: 2026	
Ingredients		General Requirements	
Ancho Chile		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.	
Physical Characteristics		Technical Information	
Aroma/Flavor	Low heat flavor typical of an Ancho chile	Allergens:	None
Color	Deep reddish- brown color	Kosher Certificates:	Orthodox Union
		Treatment:	ETO
Defect Levels		Sieve Analysis:	90 % thru US # 30
Metal Detection		Packing and Storage	
		Product is packed in poly-lined corrugated boxes for bulk of 25 lbs and 50 lbs.	
Product passed through metal detector and also over rare earth magnet sets.		Shelf-life is 24 months from the date of production. Store in cool dry place.	

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Microbiological Characteristics

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

Chemical Characteristics

Moisture Content	12 % Max
Total Ash Content	8 % Max
Pungency (SHU's)	2,000 to 4,000

Nutrition Facts			
Serving Size 100 g			
Servings Per Container 1			
Amount Per Serving			
Calories 360		Calories from Fat 0	
		% Daily Value*	
Total Fat	0g		0 %
Saturated Fat	0g		0 %
Trans Fat	0g		
Cholesterol	0mg		0 %
Sodium	35mg		2 %
Total Carbohydrate	57g		19 %
Dietary Fiber	14g		57 %
Sugars	50g		
Protein	14g		
Vitamin A 860 % • Vitamin C 45 %			
Calcium 15 % • Iron 45 %			
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			