

**CHILI HABANERO
DEHYDRATED WHOLE FRUIT
ORANGE**

***** ORGANIC *****



Country of Origin

Mexico

Physical Features

Colour

Flavour / aroma

Size

Texture

orange / orange brown

hot / intensive

ca 3 – 4cm

fragile / crunchy

Chemical Features

Humidity

Pungency (Scoville Units)

max. 10%

ca 150'000 – 350'000

Microbiological Features

Total Plate Count (TPC)

Mould

Yeast

E. Coli

Salmonellae

max. UFC/g 2'000'000

max. UFC/g 60'000

max. UFC/g 20'000

negative < 3 NMP

negative in 25g

Uses of Product

Basically used as an ingredient in the food industry to produce snacks, soups, sauces, gravies, dressings, drinks, seasonings, confectionary, meat products (sausage, ham, hamburger, etc.), dairy products (cheese, butter, etc.) as well as to season to taste of seafood and ethnic products like tamales, tortillas, guacamole, beans etc.

Packing

Filled in an airtight polyethylene plastic bag (3kg) / 1 bag per cardboard box

Storage

Store in its original primary packing in a cool and dry place free from insects and rodent. Do not keep the product exposed to the direct sunlight for long time.

Storability

Two years from date of production under the above specified conditions

Distribution

By land, air and sea freight, at room temperature

