

CHILI HABANERO DEHYDRATED WHOLE FRUIT RED

*** ORGANIC ***



Country of Origin

Mexico

Physical Features

Colour

red / red brown

Flavour / aroma

hot / intensive

Size

ca 3 – 4cm

Texture

fragile / crunchy

Chemical Features

Humidity

max. 10%

Pungency (Scoville Units)

ca 150'000 – 350'000

Microbiological Features

Total Plate Count (TPC)

max. UFC/g 2'000'000

Mould

max. UFC/g 60'000

Yeast

max. UFC/g 20'000

E. Coli

negative < 3 NMP

Salmonellae

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

