

## **CHILI HABANERO DEHYDRATED WHOLE FRUIT RED**



### **Country of Origin**

**Mexico**

### **Physical Features**

Colour  
Flavour / aroma  
Size  
Texture

red / red 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

