

**CHILI HABANERO
FRESH WHOLE FRUIT
RED**



Country of Origin

Mexico

Physical Features

Colour
Flavour / aroma
Size
Texture

red
hot / intensive
ca 4 – 6cm
crunchy

Chemical Features

Pungency (Scoville Units)

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

Use 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

In open stackable crates (3.7kg)

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

Up to 14 days at refrigerated storage

Distribution

By land and air freight, refrigerated

