

CHILI HABANERO POWDER RED



Country of Origin

Mexico

Physical Features

Colour
Flavour / aroma
Texture

light brown / red brown
hot / intensive
fine powder

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

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

Filled in an airtight polyethylene plastic bag (10kg) / 2 bags per cardboard box (20kg).

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

