



PRODUCT SPECIFICATION

CHILI POWDER (HOT), STEAM TREATED, ORGANIC *Capsicum frutescens*

PRODUCT CODE: FGCH002

ORIGIN: INDIA

PRODUCT DESCRIPTION:

- Chili Pepper is the fruit of the plants from the genus *Capsicum*, members of the Solanaceae Family.
- Chili Powder is obtained by grinding dried whole red chili to the required granulation.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations EEC 834/2007 & NOP.
- Product is naturally fumigated through EcO₂ processing technique.
- Product is steam sterilized.

INGREDIENT STATEMENT: 100% Organic, certified for NPOP, NOP & EEC 834/2007 standards.

PRODUCT CHARACTERISTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	10 % max on 0.50 mm	Moisture	11 % max
Aroma	Pungent	Ash Content	8 % max
Taste	Hot and Biting	Acid Insoluble Ash	1.5 % max
Colour	Red to Orange Red	*Pungency / SHU	30000- 60000 SHU
Cleanliness	As per ASTA cleanliness specifications	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Suminter.	

MICROBIOLOGY PARAMETERS	SPECIFICATIONS
Total Plate Count (cfu/gm)	< 2 × 10 ⁵
Salmonella (in 25gms)	Absent
*Yeast and Mould (cfu/gm)	< 10 ³
Coliforms (cfu/gm)	< 10 ²
E.Coli (cfu/gm)	< 10

Microbiology Specifications can be customized as per requirements.

OTHERS:

Pesticides : Absent, complying to requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN – Herstellung Und Handel)

***Aflatoxin** : As per the regulation of destination country

***GMO** : Free from GMO

***Allergens** : Free from Allergens

Other mandatory requirements will be in compliance to the respective regulations of destination country.

PACKING:

20-25 Kgs, PP Kraft Bags with heat sealed inner poly liner as Suminter standard.

Other options can be suggested.

SHELF – LIFE: 24 months, under proper storage conditions.

*These tests are performed when required.

F:QS:01 Approved By : AGM (QA)	Issue No. 3	Page No. : 1 1 Issue Date : 1 st November 2012
--------------------------------	-------------	--