

PRODUCT SPECIFICATION



Item Code 304/002/0025 304/002/0010 PRODUCT NAME CHILI POWDER

1) GENERAL DESCRIPTION

Product	Capsicum frutescens L.
Origin	Tanzania

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1179 kj 282 kcal
Carbohydrates	49,7 g
 Of which sugar 	7,19 g
Protein	13,46 g
Fat	14,28 g
 Monounsaturated fats 	3,21 g
 Polyunsaturated fats 	8,02 g
 Saturated fats 	2,462 g
Mineral	2,75 g
Sodium	2867 mg
Dietary fibre	34,8 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried and crushed in 2-4 mm chili, brilliant red in colour.	
Smell	Characteristic, pleasant aroma, no off smell	
Taste	Characteristic very hot, no off taste	
Humidity	10% max	

4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Enterobacteriaceae	<10 ² ufc/g
Moulds and yeast	<10 ⁴ ufc/g
Salmonellae	Absent

5) **BIOLOGICAL PARAMETERS**

GMO Absent	
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Controlbody at origin BCS

6) **CERTIFICATIONS**

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	25 kg 10 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registy number	404-86-4 Empirical formula: C ₁₈ H ₂₇ NO ₃
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Capsaicin
Hazard statements	H226
	H315
	H317
	H319
Prevention	P280
precautionary	
statements	

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
March 2017	January 2020	January 2020	May 2020