

	<b>PRODUCT SPECIFICATION</b>	 
<b>Item code</b> 304/004/0020	<b>PRODUCT NAME</b> RED CHILI PEPPER WHOLE	<b>Controlbody at origin</b> Soil Ass.

### 1) GENERAL DESCRIPTION

Product	<i>Capsicum annum L.</i>
Origin	Tanzania

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

Energy value	1179 kj 282 kcal
Carbohydrates	49.7 g
Proteins	13.46 g
Fats <ul style="list-style-type: none"> <li>• Monounsaturated fats</li> <li>• Polyunsaturated fats</li> <li>• Saturated fats</li> </ul>	14.28 g 3.21 g 8.02 g 2.462 g
Minerals	2.75 g
Sodium	2867 mg
Dietary fibre	34.8 g
Water	10.75 g

### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Whole red chili pepper dried. Color orange red, from brilliant to very brilliant.
Smell	Characteristic aromatic, no off smell
Taste	Characteristic very hot, no off taste
Humidity	10% max
Alerts	

### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 <sup>6</sup> ufc/g
E. Coli	<10 <sup>2</sup> ufc/g
Coliforms	<10 <sup>2</sup> ufc/g
Yeasts and Moulds	<10 <sup>4</sup> ufc/g
Salmonella	Absent
Aflatoxin (B1-B2-G1-G2)	B1 < 2 ppb Totali < 4 ppb

### 5) BIOLOGICAL PARAMETERS

GMO	Absent
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#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP/COR	Yes
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	20 kg
Shelf -life	Best before date within 48 months from the production

#### 9) SAFETY MEASURES

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

#### 10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) 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, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish 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 ( <i>Amigdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoesis (Wangenh) K.Koch</i> ], Brasile nuts ( <i>Bertolletia excelsia</i> ), pistachio ( <i>Pistacia vera</i> ), Macadamia nuts ( <i>Macadamia ternifolia</i> ) 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 <sub>2</sub>	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
July 2015	January 2020	January 2020	May 2020

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