

Product Name: Whole Ancho Chiles

This product has been treated with irradiation.

Description: The Ancho Chile (*Capsicum annuum*) is a dried version of a ripe poblano pepper with slight sweetness and mild heat.

Physical Properties

Appearance	Reddish-brown to dark reddish brown.
Size	Approx. 3-5" inches.

Organoleptic Properties

Flavor	Mild, sweet, fruity, characteristic of raisin.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 500 Scoville Maximum: 3,000 Scoville	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Bag in box, plastic bag, or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Certificate of Irradiation	Minimum: 10 kGy Maximum: 30 kGy	Method: Dosimeter
Gluten Status	This product (and if applicable its ingredients) by nature does not contain	

Product Name: Whole Ancho Chiles

Natural Status	<p>the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.</p> <p>This product has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.</p>
BE Status	<p>This product does not contain bioengineered ingredients.</p>
Vegan Status	<p>This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.</p>
Halal Status	<p>This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.</p>
SDS Waiver	<p>To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.</p>

ALLERGEN STATEMENT FOR WHOLE ANCHO CHILES

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



OliveNation LLC

50 Terminal St., Bldg. 2, Ste. 712, Charlestown, MA 02129

www.OliveNation.com ~ 617-580-3667

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Ingredient Statement

Dried ancho chiles.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	11.86	g
Carbohydrate	60.05	g
Moisture	14.00	g
Ash	5.89	g
Fat	8.20	g

Nutritional Analysis

Serving Size	100.00	g
Calories	281.00	
Total Fat	8.20	g
Saturated Fat	0.82	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	43.00	mg
Total Carbohydrates	60.05	g
Dietary Fiber	21.60	g
Sugars	0.00	g
Protein	11.86	g
Vitamin A	20,438.00	IU
Vitamin C	2.00	mg
Calcium	61.00	mg
Iron	10.93	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	2,411.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1 chile (10g)	
Amount per serving	
Calories	30
	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 6 g	2%
Dietary Fiber 2 g	7%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 6.1 mg	0%
Iron 1.1 mg	6%
Potassium 241.1 mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Dried Ancho Chiles.

WHOLE ANCHO CHILES

The Ancho Chile is a dried version of the poblano pepper. Sweet and full-flavored, these chiles provide mild to medium heat with an earthy, mildly fruity flavor with hints of coffee and a faint raisin taste.

- Color ranges from red to purple to brown
- 3 to 5 inches long
- Medium-thick wrinkled flesh
- Ranges 500 to 3,000 on Scoville Heat Scale

BASIC PREP

For maximum flavor dry toast chiles in a hot skillet until fragrant or in a 350° oven until puffy and fragrant. Rinse with warm water and soak for 10 minutes to rehydrate or add directly to recipe that will cook for at least 10 minutes.

SUGGESTED USES

- Add to salsa, soups, enchiladas or any recipe that needs some medium heat and chile flavor
- Chop, puree or grind for different texture

RECIPE

Turkey in Red Mole

- 12 Ancho Chiles, stemmed and seeded (seeds reserved)
- 12 Chipotle Chiles, stemmed and seeded (seeds reserved)
- 6 Pasilla Negro Chiles, stemmed and seeded (seeds reserved)
- 5 tablespoons Hulled White Sesame Seeds, divided
- 1 teaspoon Anise Seed
- 1 teaspoon Black Peppercorns
- 1/2 teaspoon Hand-Picked Cloves
- 1 teaspoon fresh thyme
- 1/2 teaspoon dried Marjoram or Oregano
- 1 teaspoon Coriander Seeds
- 1/2 (3-inch) Cinnamon Stick, broken into pieces
- 2 cups canola oil
- 7 cups chicken or turkey stock, divided
- 1/2 cup Whole Raw Almonds
- 1/2 cup raw peanuts
- 1/3 cup toasted Sunflower Seeds
- 1/3 cup Diced Dates
- 2 slices white bread
- 2 stale corn tortillas
- 10 cloves garlic
- 1 medium onion, thinly sliced
- 2 large tomatillos, husked, rinsed and quartered
- 1 large tomato, quartered
- 1 (4- to 5-pound) whole skin-on boneless turkey breast, split into halves
- 1/2 teaspoon Kosher Salt, plus more to taste
- 1 cup finely chopped Mexican chocolate
- 4 tablespoons White Sugar
- Tortillas and cilantro sprigs (for serving)

Mix together all chile seeds, and measure out 4 tablespoons, discarding the rest. Place in a small skillet set over medium heat, along with 4 tablespoons sesame seeds. Toast seeds, shaking pan occasionally, for 2 minutes. Transfer to a spice grinder. Repeat toasting procedure with anise, peppercorns coriander and cloves, and transfer to spice grinder. Add thyme, marjoram and cinnamon to grinder. Grind to a powder, and set aside in a large mixing bowl.

Tear chiles into pieces. Heat oil in an 8-inch skillet over medium heat. Working in batches, toast chiles for about 20 seconds, turning



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COUNTRY OF ORIGIN DECLARATION FOR
WHOLE ANCHO CHILES

THIS PRODUCT ORIGINATES FROM PERU