

Product: E17 Product Name: Chipotle Flakes

Description: Chipotle chiles (*Capsicum annuum*) are cut to approximately 1/8" pieces.

Physical Properties

Appearance	Reddish orange to reddish brown. Seeds visible.
Size	Maximum 5% + US #4 Screen
Size	Minimum 40% + US #8 Screen

Organoleptic Properties

Flavor	Pungent chile flavor, woody, earthy, heat, strong smokey.
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Chemical Properties

Moisture	Maximum: 25 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 15,000 SHU Maximum: 35,000 SHU	Method: ASTA 21.3

Microbiological Properties

Standard Plate Count	Maximum: 5,000,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1000 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2,500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent
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Packaging, Labeling, Storage

Packaging	Bag in Box, Food Grade Paper 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	Minimum 12 months (under optimum storage conditions).

This specification represents all package configurations for this product.