

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: 15 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 10,000 SHU Maximum: 35,000 SHU	Method: ASTA 21.3

Microbiological Properties

Standard Plate Count	Maximum: No Limit 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 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent

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	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
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Product Name: Chipotle Flakes

Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	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.
SDS Waiver	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.

ALLERGEN STATEMENT FOR CHIPOTLE FLAKES

"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

Product Name: Chipotle Flakes

Ingredient Statement

Dried Chipotle Chiles.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g

Nutritional Analysis

Serving Size	100.00	g
Calories	324.00	
Total Fat	5.81	g
Saturated Fat	0.81	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	91.00	mg
Total Carbohydrates	69.86	g
Dietary Fiber	28.70	g
Sugars	41.06	g
Protein	10.58	g
Vitamin A	26,488.00	IU
Vitamin C	31.40	mg
Calcium	45.00	mg
Iron	6.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,870.00	mg



STORE IN A DRY, COOL PLACE.

CHIPOTLE FLAKES

Our Chipotle Chile Flakes are made from smoke-dried jalapenos or serranos that have been crushed to fine flakes. They are rich in smoky, slightly chocolate-y flavor with a deep, subtle heat.

- Small, irregularly shaped flakes
- Orange to red
- Ranges 15,000 to 35,000 on Scoville Heat Scale

Nutrition Facts

servings per container	
Serving size about 1tsp (3g)	
Amount per serving	
Calories	10
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 2 g	1%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 1.4 mg	0%
Iron 0.2 mg	0%
Potassium 56.1 mg	0%

* 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 Chipotle Chiles.

BASIC PREP

Soak in hot water for 10 minutes to rehydrate or add directly to recipe that will cook at least 10 minutes. To release more flavor, roast in a 500 degree oven for 3 to 4 minutes.

SUGGESTED USES

- Use in enchilada sauces, chili, stews, BBQ ribs and corn bread
- Smoky flavor complements poultry, meats and fall squash
- Perfect addition to marinades, spice rubs, or a traditional adobo
- Best used when hydrated or added to a recipe with moisture to bloom its natural taste

RECIPE

Chipotle-Orange Glaze

6 tablespoons Chipotle Flakes
1 cup maple syrup
1/2 cup water
1/2 cup fresh-squeezed orange juice
1 teaspoon chopped garlic
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
Salt

Rinse Chipotle Flakes with warm running water then place in heatproof bowl. Add hot water to cover and soak 10 minutes or until soft. Drain, but reserve soaking liquid. Combine maple syrup, water, orange juice, garlic, cloves, and allspice a boil in a medium saucepan. Reduce heat to simmer. Stir in about half of the Chipotle Flakes and season to taste with salt. Add more Chipotle Flakes for additional heat as desired. Simmer 10 to 15 minutes to allow flavor to develop, then adjust seasoning with salt and pepper. Use reserved soaking liquid to adjust consistency.

Makes about 2 cups glaze

Hitting all the punchy notes of sweet, sour, spicy, smoky and salty, this glaze is a hit on chicken, pork or seafood.

Spaghetti con Limoni e il Cile

1 pound linguine or spaghetti
5 tablespoons olive oil, divided
1/4 cup quartered and thinly sliced preserved lemons
1/4 teaspoon sugar
3 tablespoons unsalted butter
12 green olives, pitted and coarsely chopped
3/4 teaspoon Brown Chipotle Chile Flakes (or more, to taste)
2/3 cup grated Parmesan cheese, more to taste
1/2 cup coarsely chopped parsley
Salt
Ground black pepper



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COUNTRY OF ORIGIN DECLARATION FOR CHIPOTLE FLAKES

THIS PRODUCT ORIGINATES FROM UNITED STATES