

Product: C06 Product Name: De-stemmed Japonese Chiles

This product has been treated with ethylene oxide.

Description: Whole dried Japonese Chiles are similar in appearance to the de Arbol, though the walls of the Japonese are thicker.
Commonly used with Asian dishes.

Physical Properties

Appearance	Reddish to dark brown.
Size	Approximately 2"-5" in length, 1/2" in width.

Organoleptic Properties

Flavor	Pungent chile favor, sweet, woody, earthy, heat.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Ideal: 20,000-45,000 Scoville	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 250,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

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	Minimum 12 months (under optimum storage conditions).