

Product: E48 Product Name: Ghost Chile Flakes

This product has been treated with ethylene oxide.

Description: Ghost Chiles (*Capsicum chinense*) are extremely hot. USE EXTREME CAUTION WHEN HANDLING. WEAR GLOVES, BEWARE OF INHALATION.

Physical Properties

Appearance	Red/orange red flakes.	Method: Visual observation
Size	Approximately 1/8 to 1/4"	

Organoleptic Properties

Flavor	Pungent chile flavor, hot. USE EXTREME CAUTION WHEN TASTING.
Aroma	Pungent, hot chile aroma with fruity overtones.

Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 250,000 SHU	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 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	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Poly bag in box.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Handling Conditions	This product can be irritating to the skin & eyes. Please handle appropriately using protective skin & eye wear if necessary. If irritation persists, wash skin with soap & water; rinse eyes with buffered water.
Shelf Life	Minimum 12 months (under optimum storage conditions).

This specification represents all package configurations for this product.

OliveNation does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from OliveNation.