

Product Name: Poblano Chile Powder

**This product has been treated with irradiation.**

Description: Green Poblano chiles (*Capsicum annuum*) that have been dried and ground.

**Physical Properties**

Appearance	Light to dark green powder	Method: Visual observation
Size	Minimum 95% - US #40 Screen	

**Organoleptic Properties**

Flavor	Pungent chile flavor	Method: Organoleptic analysis
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**Chemical Properties**

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 250 SHU      Maximum: 1350 SHU	Method: ASTA 21.3

**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
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

**Packaging, Labeling, Storage**

Packaging	Poly bag in box, plastic jar, 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: Level of kGy exposure
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.	
Natural Status	This product is a 100% pure, natural substance. It does not contain any	

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artificial, synthetic or natural identical additives.

Natural Status

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.

BE Status

This product does not contain genetically engineered 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 POBLANO CHILE POWDER

"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.



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**Ingredient Statement**

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Green poblano powder

**Product Certifications**

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Certified Kosher Parve

**Proximate Analysis**

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Protein	11.86	g
Carbohydrate	63.94	g
Moisture	8.50	g
Ash	7.50	g
Fat	8.20	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	327.00	
Total Fat	8.20	g
Saturated Fat	1.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	14.00	mg
Total Carbohydrates	63.94	g
Dietary Fiber	21.60	g
Sugars	0.00	g
Protein	11.86	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	2,411.00	mg



STORE IN A DRY, COOL PLACE.

## POBLANO CHILE POWDER

Our Poblano Chile Powder is a pulverized product made from dried Poblano chiles. It was created to make adding the mild and bright, authentic Poblano Chile flavor consistent and effortless. The Poblano is one of the most widely used peppers with a mild heat and deep green pepper flavor that is prevalent in southwestern cuisine.

- All-natural, no artificial color added
- Fine texture
- Ranges 100 to 1,000 SHU on the Scoville Heat Scale
- Naturally gluten free

### Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.2 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 12.1 mg	<b>0%</b>

\* 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Use in enchilada sauces, chili, stews and salsas
- Add an interesting extra dimension to recipes by substituting for standard red chile powder
- Add to tomatillo salsas or other salsa verdes for extra flavor and intense green color

### RECIPE

Green Poblano Tortillas

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon Poblano Chile Powder
- 1/2 cup melted butter
- 1 cup warm water

Mix flour, salt, chile powder and butter in a bowl. Slowly add water, stirring, until a smooth ball forms. Transfer to a floured surface, and knead a few times until dough is smooth and elastic.

Divide dough into 12 equal-size balls. Cover with a clean kitchen towel, and let rest in a warm place for 15 minutes.

Use a rolling pin to roll balls into thin circles about 10 inches in diameter.

Heat a griddle or large skillet over medium-high heat, and cook tortillas on both sides until brown spots appear.

Makes 12 servings

Mildly spicy with a deep green pepper flavor, our Poblano Chile Powder is a perfect, unexpected flavoring agent for tortillas. Use these tortillas for rolling fajitas or burritos, or serve alongside queso, chili or bean dip.

### INGREDIENTS

Green Poblano Powder



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COUNTRY OF ORIGIN DECLARATION FOR  
POBLANO CHILE POWDER

THIS PRODUCT ORIGINATES FROM MEXICO