

Product: C52                      Product Name: De-stemmed Wiri Wiri Chiles

Description: Fresh wiri wiri chiles are washed and dried.

---

**Physical Properties**

Appearance	Whole wiri wiri chile pods with seeds.	Method: Visual observation
Color	Predominately dark red.	

---

**Organoleptic Properties**

Flavor	Typical of dried wiri wiri pepper, hot.	Method: Organoleptic analysis
--------	---	-------------------------------

---

**Chemical Properties**

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Ideal: 60,000-80,000 SHU	Method: ASTA 21.3

---

**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: 1,500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,500 cfu/g	Method: FDA BAM or AOAC equivalent

---

**Packaging, Labeling, Storage**

Packaging	Poly bag in box 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).