

	PRODUCT SPECIFICATION	
	PRODUCT NAME RED CHILI PEPPER 2-4 mm	

1) GENERAL DESCRIPTION

Product	<i>Capsicum annum L.</i>
Origin	Tanzania

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1179 kj 282 kcal
Carbohydrate	49,7 g
• sugar	7,19 g
Protein	13,46 g
Fat	14,28 g
• Monounsaturated	3,21 g
• Polyunsaturated	8,02 g
• Saturated	2,45 g
Mineral	2,75 g
Sodium	2867 mg
Dietary fibre	34,8 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried and crushed in 2-4 mm chili, brilliant red in colour.
Smell	Characteristic, pleasant aroma, no off smell
Taste	Characteristic very hot, no off taste
Humidity	10% max
Granularity	>1 mm: 1% max <1 mm: 99% max
Mass loss when dried	<10%
Natural colouring matter on a dry basis	1,5 g/kg min
Capsicin content on a dry basis	30 mg/100g max
Humidity	10% max

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 1.000.000 ufc/g
E. Coli	< 100 ufc/g
Coliforms	< 100 ufc/g
Yeasts and Moulds	< 5.000 ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	400 g, 25 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registry number	404-86-4 Empirical formula: C ₁₈ H ₂₇ NO ₃
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Capsaicin
Hazard statements	H226 H315 H317 H319
Prevention precautionary statements	P280

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 853/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020