

Tampico Spice Co., Inc. PO BOX 1229

5941 So. Central Ave. Los Angeles, CA 90001 PH# (323) 235-3154 FAX# (323) 232-8686

email: info@tampicospice.com web: www.tampicospice.com

SPECIFICATION SHEET

PRODUCT: Chili Powder, Light

SPECIFICATION NO: 90126, 80143, 80144

DATE: June 2022 REVISED: June 2022

GENERAL DESCRIPTION: This product is a uniform blend of ground, selected chili peppers, spices

and salt.

MOISTURE

PHYSICAL PROPERTIES:

COLOR Orangish-red

AROMA Mildly pungent, fresh FLAVOR Warm with a mild note

ANALYTICAL SPECIFICATIONS:

EXTRACTABLE COLOR 85 ±10 ASTA Extractable Color Units

PUNGENCY 1,000 +300 Scoville Heat Units

13.0% maximum

GRANULATION 10.0% maximum retained on U.S. #40 sieve

MICROBIOLOGICAL SPECIFICATIONS:

Analyte Description	Specifications	Treatment May Be
Total Plate Count	≤2,000,000 CFU/g	Steam, Ethylene Oxide or Propylene Oxide
Coliform	≤5,000 CFU/g	
Yeast	≤5,000 CFU/g	
Mold	≤5,000 CFU/g	
E. coli	NEGATIVE/25g	
Salmonella	NEGATIVE/375g	

EXTRANEOUS MATTER: Free of objectionable foreign matter and complies with the requirements of the USA Food and Drug Administration (FDA).

ALLERGEN STATEMENT: This product does NOT contain any of the "Big-9 FDA Allergens".

GMO and BE STATEMENT: This product sourced by Tampico Spice Company, Inc. has no known genetic material that has been modified through in vitro recombinant deoxyribonucleic acid (DNA) techniques; and for which the modification could not otherwise be obtained through conventional breeding or found in nature." No tests have been performed to validate this statement.

This specification represents all package configurations for this product. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. 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 Tampico Spice Co. Inc.



Tampico Spice Co., Inc. PO BOX 1229

5941 So. Central Ave. Los Angeles, CA 90001 PH# (323) 235-3154 FAX# (323) 232-8686

email: info@tampicospice.com web: www.tampicospice.com

GLUTEN STATEMENT: This product 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.

NO ANIMAL TESTING STATEMENT: Tampico Spice Co., Inc. has not tested this product on animals since the year 2000, nor do we contract another company to test this product on animals, and we do not intend to test this product on animals in the future.

VEGAN STATEMENT: This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

HALAL STATEMENT: 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 and alcohol is not used as a processing aid. However, it is also not Certified Halal.

KOSHER STATEMENT: This product is certified by OU Kosher.

<u>SDS WAIVER</u>: 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.

INGREDIENT STATEMENT: Chili Pepper, Spices, Salt, Garlic, Silicon Dioxide (Anti-caking Agent) and Ethoxyquin (Anti-oxidant Agent)

STORAGE: Cool (50-65°F) and dry area with tightly sealed container.

SHELF LIFE: Up to one year if kept under proper storage conditions in original sealed container.

COUNTRY OF ORIGIN: USA

This specification represents all package configurations for this product. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. 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 Tampico Spice Co. Inc.