



INGREDIENT SPECIFICATION

CHILI PEPPER CALIFORNIA GROUND

DESCRIPTION: Ground Chili Pepper, contains less than 2% Silicon Dioxide to prevent caking.

HACCP: This product is processed and/or packed under a documented HACCP plan.

INGREDIENT STATEMENT: Chili Pepper, Silicon dioxide (anticaking agent)

COUNTRY OF ORIGIN: USA

PHYSICAL CHARACTERISTICS:

COLOR: Bright reddish brown
AROMA: Typical capsicum, mild
TASTE: Mildly biting

CHEMICAL CHARACTERISTICS:

ASTA COLOR: 75-85
MOISTURE (LOD): 13.0% Max
SCOVILE PUNGENCY: 750-1250 SHU

MICROBIOLOGICAL:

TREATMENT: Ethylene Oxide
TPC: 200,000 cfu/g max.
E. COLI: <10 cfu/g
SALMONELLA: Negative
COLIFORM: 250 cfu/g max.
YEAST & MOLD: 1,500 cfu/g max.

SHELF LIFE & STORAGE:

12 Months
Store in a cool, dry place between 50-70°F and RH <70%. The package should be tightly sealed.

PARTICLE SIZE (CHILC):

95% min through USS #40 sieve

REGULATORY: Pacific Spice Company, Inc. represents that per our records and inquiries, our products conform to the provisions of the Federal Food, Drug and Cosmetics Act as amended, and applicable State Laws and Municipal Ordinances. Our products are manufactured in accordance with good manufacturing practices (GMP) and under modern sanitary conditions.

BIOENGINEERED STATUS: Based on our information, this product is not bioengineered and does not contain derivatives of bioengineered ingredients.

SEWAGE SLUDGE: To the best of our knowledge, this product is cultivated without the use of Sewage Sludge.





ALLERGEN INFORMATION
CHILI PEPPER CALIFORNIA GROUND

Materials	Contained In the Ingredient	Present in the Plant	Manufactured on the same line
Wheat/wheat products (flour, starches)	NO	YES (Wheat)	YES (Wheat)
Soybeans/soybean products (flour, oil, proteins)	NO	YES (Soy)	YES (Soy)
Peanuts/peanut products (oil, meal, nuts, flour)	NO	NO	NO
Milk/milk products/dairy or dairy derivatives	NO	YES (Milk)	YES (Milk)
Eggs or egg products	NO	YES (Egg)	YES (Egg)
Tree Nuts (almond, brazil nut, cashew, chestnut, hazelnut (filbert), pine nuts (pinyon, pinon, pistachio, pecan, macadamia, walnut, coconut)	NO	YES (Almond, Coconut)	YES (Almond, Coconut)
Seafood / Fish	NO	NO	NO
Crustacean / Shellfish	NO	NO	NO
Celery (seed, stalk, leaf & root)	NO	YES (Celery)	YES (Celery)
Mustard products	NO	YES (Mustard)	YES (Mustard)
Seeds or seed products (cotton, poppy,sesame, sunflower/oil, safflower/oil)	NO	YES (Sesame, Poppy, Sunflower Oil)	YES (Sesame, Poppy, Sunflower Oil)
Rice products (flour, oil, starches)	NO	YES (Rice Flour)	YES (Rice Flour)
Gluten containing cereals (Barley, Rye, Oats, Spelt, Kamut, or their hybridized strains.	NO	YES (Barley, Rye, Oats)	YES (Barley, Rye, Oats)
Lecithin	NO	YES (Lecithin)	YES (Lecithin)
Sulfites	NO	YES (Sulfites)	YES (Sulfites)
Monosodium glutamate	NO	YES (MSG)	YES (MSG)
Hydrolyzed proteins (vegetable)	NO	YES (HVP)	YES (HVP)
Autolyzed yeast / yeast extracts	NO	YES (Yeast)	YES (Yeast)
BHA	NO	YES (BHA)	YES (BHA)
BHT	NO	YES (BHT)	YES (BHT)
Tocopherols	NO	YES (Tocopherols)	YES (Tocopherols)
TBHQ	NO	NO	NO
Non-Bovine Milk	NO	NO	NO
Beef products and their derivatives	NO	NO	NO
Pork products and their derivatives	NO	NO	NO
Chocolate / chocolate derivatives	NO	YES (Chocolate)	YES (Chocolate)
FD&C Colors	NO	YES (FD&C Colors)	YES (FD&C Colors)
Maltodextrin or Dextrose	NO	YES (Maltodextrin, Dextrose)	YES (Maltodextrin, Dextrose)

To the best of our knowledge the above information is true and complete.





NUTRITIONAL INFORMATION

CHILI PEPPER CALIFORNIA GROUND

Nutrient	Per 100g	Nutrient	Per 100g
Water (g)		Ash (g)	7.49
Calories (kcal)	375.36	Calcium (mg)	150.81
Protein (g)	11.79	Phosphorus (mg)	278.67
Fat (g)	13.53	Sodium (mg)	50.44
Saturated (g)	2.45	Potassium (mg)	2020.04
Monounsaturated (g)	1.87	Iron (mg)	11.79
Polyunsaturated (g)	6.92	Thiamin (mg)	0.38
Trans Fat (g)	0.00	Riboflavin (mg)	1.16
Cholesterol (mg)	0.00	Niacin (mg)	9.88
Total Carbohydrate (g)	51.59	Vitamin A (IU)	40694.02
Dietary Fiber (g)	23.61	Vitamin C (mg)	61.94
Total Sugars (g)	7.37	Vitamin D (mcg)	0.00
Added Sugars (g)	0.00		

The information provided herein is, to the best of our knowledge, true and accurate. Since conditions under which our products and information may be used beyond our control, any recommendations and/or suggestions are made without any warranty of any kind. Purchasers should make their own determination as to the effectiveness of the products in their processes and in their products.

SOURCE: VENDOR

ADDITIONAL REGULATORY INFORMATION

GLUTEN: Per FDA's final rule, published on August 2, 2013, which gives the final definition of the term "Gluten-Free," Pacific Spice Company, Inc. cannot guarantee that this product is "Gluten-Free." If Gluten testing is required, this can be arranged upon request with an additional cost. Please inquire with your sales representative.

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SAFETY DATA SHEET CHILI PEPPER CALIFORNIA GROUND

Section 1. Identification

Product Description: Ground Chili Pepper, contains less than 2% Silicon Dioxide to prevent caking.

Supplier: Pacific Spice Company, Inc.
6430 E Slauson Avenue
Commerce, CA 90040
Ph: 323-726-9190
Fax: 323-726-9442
Emergency Phone: 323-683-5638

Section 2. Hazard(s) Identification

May cause irritation of eyes and skin due to the scoville pungency heat content

Section 3. Composition / Information on Ingredients

Chili Pepper, Silicon Dioxide (anticaking agent)

Section 4. First-Aid Measures

Ingestion: Edible food grade product, if ingested in large quantities, have personnel drink large quantities of water if needed

Inhalation: Remove to fresh air. If not breathing, give artificial respiration. Seek medical attention.

Skin Contact: Remove contaminated clothing and wash with plenty of water. If irritation persists, seek medical attention.

Eye Contact: Rinse eye(s) immediately with plenty of low pressure water for at least 5 minutes. Remove any contact lenses

Medical Attention and Special Treatment: Treat symptomatically

Section 5. Fire-Fighting Measures

Extinguishing Media: The product is not combustible. To extinguish fire use water spray, dry chemical, carbon dioxide or chemical foam

Special Fire Fighter Procedures: None

Unusual Fire & Explosion Hazards: None

Specific Hazards: Dust may form explosive mixture with air. During fire, gases hazardous to health may be formed

Protective Measures In Fire: Wear full protective clothing and MSHA/NIOSH approved self-contained breathing apparatus with full face piece operated in pressure demand or other positive pressure mode





Section 6. Accidental Release Measures

Personal Precautions: See Section 8

Environmental Precautions: 100% natural product. Dispose in accordance with environmental regulations

Spill Clean Up Method: Sweep up material

Section 7. Handling and Storage

Usage Precautions: Avoid contact with eyes or skin

Storage Precautions: Store in a cool, dry place below 70°F. The package should be tightly sealed.

Section 8. Exposure Controls / Personal Protection

Protective Equipment: Protective gloves and safety goggles

Respiratory Equipment: May cause irritation. Use respiration masks if necessary

Hand Protection: Protective gloves should be used if there is the risk of direct contact

Eye Protection: Wear approved safety goggles

Hygienic Measures: Wash at the end of each work shift and before eating or using the toilet

Skin Protection: Wear protective clothes in case of danger of contact

Section 9. Physical and Chemical Properties

Appearance: Bright reddish brown

Odor: Typical Capsicum, mild

Taste: Mildly biting

Section 10. Stability and Reactivity

Stability: Stable under normal temperature conditions and recommended use

Materials to avoid: Heavy dust concentrations, ignition source

Hazardous decomposition products: None

Section 11. Toxicological Information

General: None

Ingestion: May cause irritation of the digestive tract

Skin Contact: May cause irritation

Eye Contact: May cause irritation

Section 12. Ecological Information

Ecotoxicity: Take precautionary measures against discharge into the environment

Water Hazard Classification: None





Section 13. Disposal Considerations

General Information: Place into a suitable closed container for disposal

Disposal Methods: Dispose in accordance with local and national regulations

Section 14. Transport Information

General: Sweep up and inspect trailer to be free of damages (walls, floor and ceiling) before placing the product for transit - use non-refrigerated containers only

Section 15. Regulatory Information

This material is regulated under Code of Federal Regulations Title 21. 21 CFR 182.20

Section 16. Other Information

N/A

Date Issued:08/05/2020

Revision #: 4

Issued by: QA Department

Date Reviewed: 09/15/2022

Supersedes: 09/20/2021

Q:/Technical Department/New Spec

