

AGRI EXIM

PRODUCT SPECIFICATIONS

CHILI WHOLE (EXTRA HOT), ORGANIC

Capsicum annuum

PRODUCT CODE: AEBC

ORIGIN: Uganda

PRODUCT DESCRIPTION:

- Chili pepper is the fruit of the plants from the genus Capsicum, members of the Solonaceae family.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations NOP & EEC 834/2007.
- Product is naturally fumigated through EcO₂ processing technique.

INGREDIENT STATEMENT: 100% Organic, certified for NOP & EEC 834/2007 standards.

PRODUCT CHARACTERSTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	Whole	Moisture	11% Max.
Aroma	Highly Pungent	Ash Content	8% Max.
Taste	Highly Hot and Biting	Acid Insoluble Ash	1.5% Max.
Color	Red to Orange Red	*Pungency (Capsaicin)	>85,000 SHU
Cleanliness	As per ASTA cleanliness specifications	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Agri Exim.	

[Microbiology can be tested on request.]

OTHERS:

Pesticides: Complying with requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN - Herstellung Und Handel)

*Aflatoxin: As per the regulations of the destination country.

*GMO: Free from GMO

*Allergens: Free from Allergens

[Other mandatory requirements will be in compliance to the respective regulations of the destination country.]

PACKING: 15-20 Kgs, PP Bags

SHELF-LIFE: 24 months, under proper storage conditions.

[*These tests are performed when required.]

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