



GUAJILLO POWDER

AFGG

This product has been treated with irradiation.

Description: Guajillo powder is made from grinding the whole guajillo pepper, seeds and stem. The powder is 100% pure guajillo to offer an authentic flavor.

Physical Properties

Appearance	Red to orange red powder.
Size	Minimum 90% through a US #40 Screen

Organoleptic Properties

Flavor	Slightly fruity with strong, piney, berry undertones.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

E. Coli	<3 MPN/g or <10 cfu/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jars, 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	36 months (under optimum storage conditions).

Defect Tolerance

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.110.
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Other

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
Gluten Status	This product (and if applicable its ingredients) 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.		
Natural Status	This product and/or its components does not meet the definition for all natural.		

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BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	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 & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge 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.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Dried Guajillo Chiles.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g

Nutritional Analysis

Serving Size	100.00	g
Calories	324.00	
Total Fat	5.81	g
Saturated Fat	0.81	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	91.00	mg
Total Carbohydrates	69.86	g
Dietary Fiber	28.70	g
Sugars	41.06	g
Protein	10.58	g
Vitamin A	26,488.00	IU
Vitamin C	31.40	mg
Calcium	45.00	mg
Iron	6.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,870.00	mg



GUAJILLO CHILE POWDER



STORE IN A DRY, COOL PLACE.

Guajillo Chile Powder is a convenient way to capture the iconic guajillo flavor fundamental to Mexican cuisine. The guajillo's tart and tangy undertones are especially delicious when paired with other peppers for use in mole sauces.

- Fine textured powder, US #40 screen
- Red-orange to brown
- Ranges 1,000 to 7,000 on Scoville Heat Scale

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.2 mg	0%
Iron 0.0 mg	0%
Potassium 9.4 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Dried Guajillo Chiles.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use in sauces, salsas, soups, beans and chili
- Add to marinades for spice and heat

RECIPE

Char Grilled Tacos al Pastor

Striking a balance between spicy, smoky, fatty and fruity, tacos al pastor benefit from a mix of mild, almost raisin-like guajillo chiles. This al pastor recipe is more approachable than the spit-roasting technique used in Mexico. Thinly slicing the pork shoulder before marinating it allows the lime juice and pineapple enzymes in the marinade to more easily break down and tenderize the meat. Then a quick turn on the grill is all that's needed to reach taco-ready perfection.

- 1 large white onion, peeled and halved
- 1 pineapple, peeled, cored and cut crosswise into 1/2-inch-thick rounds
- 1/2 cup fresh lime juice
- 1/4 cup apple cider vinegar
- 1/3 cup Guajillo Chile Powder
- 3 cloves garlic, halved
- 2 teaspoons kosher salt
- 1 teaspoon dried Mexican oregano
- 1 teaspoon ground cumin
- 1 (2-1/2- to 3-pound) boneless pork shoulder, cut into 1/2-inch-thick slices
- 1/4 cup chopped fresh cilantro
- Warm corn tortillas, for serving
- Chile-based salsa, for serving
- Lime wedges, for serving

Coarsely chop half of onion and 2 pineapple rounds. Reserve and chill remaining pineapple.

Place chopped onion and pineapple in blender, and add lime juice, vinegar, Guajillo Chile Powder, garlic, salt, Mexican oregano and cumin. Puree until smooth.

Place pork slices into a re-sealable plastic bag. Pour in marinade, and seal. Turn and massage lightly to coat meat. Refrigerate at least 4 hours or up to 1 day.

Prepare a medium-high-heat grill. Slightly char remaining pineapple rounds; reserve. Grill pork slices until lightly charred and cooked through, about 2 to 4 minutes per side.

Chop pineapple rounds and pork into bite-sized pieces. Transfer to a serving platter, and toss to combine.

Finely chop remaining half of onion, and toss with cilantro.

Serve pork-pineapple mixture with warm tortillas, cilantro-onion relish and lime wedges for making tacos.

Makes 6 to 8 servings



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COUNTRY OF ORIGIN DECLARATION

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THIS PRODUCT ORIGINATES FROM PERU