

## SMOKED SERRANO POWDER

### AFGH

**This product has been treated with irradiation.**

Description: This chile has a very hot, savory flavor. Add to sauces, stews or chilis for authentic flavor.

#### Physical Properties

Appearance	Reddish orange to brown	Method: Visual observation
Size	Minimum 90% - US #30 Screen	

#### Organoleptic Properties

Flavor	Herbal, Strong pungency	Method: Organoleptic analysis
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#### Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 8,000 SHU    Maximum: 42,000 SHU	Method: AOAC 995.03

#### Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

#### Packaging, Labeling, Storage

Packaging	Plastic jar, 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).

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#### 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 has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		
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**

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Dried Serrano Smoke Chiles.

#### **Product Certifications**

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Certified Kosher Parve

#### **Proximate Analysis**

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

#### **Nutritional Analysis**

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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



STORE IN A DRY, COOL PLACE.

## SMOKED SERRANO POWDER

This Smoked Serrano Chile Powder is a convenient, ground variety of the popular smoked serrano chile. With pungent heat and a sweet, earthy flavor, this powder quickly adds spice and color to any recipe.

- Reddish-orange to brown
- Fine texture powder
- Ranges 8,000 to 42,000 on Scoville Heat Scale

### Nutrition Facts

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

\* 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 Serrano Smoke Chiles.

### BASIC PREP

Ready for use. Add to taste.

### SUGGESTED USES

- Add to sauces, stews or chilis for authentic flavor

### RECIPE

Smoked Serrano Egg and Bean Skillet

- 2 teaspoons olive oil
- 1 small onion, thinly sliced
- 2 cloves garlic, minced
- 3 cups crushed tomatoes with juices
- 2 teaspoons Smoked Serrano Chile Powder
- 1/2 teaspoon salt
- 1-1/2 cups cooked Marrow Beans
- 4 eggs
- 2 tablespoons chopped fresh cilantro

Preheat oven to 350°F.

Heat oil in a large skillet over medium heat. Add onion, and cook, stirring occasionally, until softened, about 7 minutes. Add garlic, and continue cooking, stirring, for 2 minutes.

Stir in tomatoes, Smoked Serrano Chile Powder, salt, and Marrow Beans. Cook, stirring occasionally, until mixture is warmed through and slightly thickened, about 8 minutes.

Create 4 wells in the mixture, and crack in eggs. Reduce heat to low, and cover. Let cook until egg whites are set and yolks are at desired consistency.

Serve sprinkled with cilantro.

Makes 2 to 4 servings

We love the double-shot of smokiness in this skillet from the Smoked Serrano Chile Pepper and Marrow Beans, the taste of which many people liken to bacon. This protein- and fiber-packed vegetarian breakfast is full of flavor and guaranteed to keep you full and energized until lunch.



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## COUNTRY OF ORIGIN DECLARATION

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**THIS PRODUCT ORIGINATES FROM MEXICO**