



## PEQUIN CHILE POWDER

### BCAD

Description: Pequin chiles are small oval shaped chiles (*Capsicum annuum*) with tapered ends. These chiles have been ground into a powder.

#### Physical Properties

Appearance	Red yellowish to brown powder	Method: Visual observation
Size	Minimum 90% - US #40 Screen	

#### Organoleptic Properties

Flavor	Strong pungent chile flavor	Method: Organoleptic analysis
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#### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 40,000 SHU    Maximum: 70,000 SHU	Method: ASTA 21.3

#### Microbiological Properties

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

#### Packaging, Labeling, Storage

Packaging	Poly bag in box, plastic jar, 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

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 is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.



OliveNation LLC

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BE Status	This product does not contain genetically engineered 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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### ALLERGEN STATEMENT

"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 pequin 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	31.04	mg
Calcium	45.00	mg
Iron	6.04	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,870.00	mg



## PEQUIN CHILE POWDER



STORE IN A DRY, COOL PLACE.

Pequin Chile Powder is ground from the small, red-brown chiles with a fruity flavor and pronounced heat. Only about 1/2- to 1-inch when ripe, the name “Pequin” (sometimes spelled “Piquin”) is probably derived from the Spanish word “pequeño,” meaning “small.”

- Ranges 40,000 to 70,000 Scoville Units
- Fruity flavor underscores pronounced chile heat
- Rich, red-brown color
- Finely ground powder
- Naturally gluten free

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 tsp (.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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Use to heat up Pasta Diablo with shrimp or lobster
- Add to chili, salsa or stew in place of generic “chili powder” blends
- Unique fruity flavor and pronounced heat a great seasoning for grilled and smoked foods
- A natural complement to seafood and shellfish

### RECIPE

Linguine Tossed With Pequin and Shrimp

This simple, fiery shrimp pasta gets its punch from crushed pequin chiles, the tiny red peppers that are a favorite in Texas cooking. It's a great bet for weeknight cooking, coming together in one pan.

- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1-1/2 teaspoons Pequin Chile Powder
- 2 tomatoes, seeded and chopped
- 1-1/2 cups white wine
- 1 cup corn kernels, cooked
- 1 cup chicken broth
- 1/4 cup heavy cream
- 1 pound shrimp, peeled and deveined
- 1 pound linguine, cooked
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

Heat oil in a large skillet over medium-high heat. Add garlic and chile flakes, and cook, stirring, until fragrant, about 1 minute. Stir in tomatoes and cook until softened. Add wine, and cook until alcohol dissipates, about 2 minutes. Add corn, broth and cream. Simmer until heated through. Add shrimp and cook, stirring occasionally, until pink and opaque. Stir in linguine until sauce is incorporated. Season with salt and black pepper.

Makes 8 servings

### INGREDIENTS

Dried Pequin Chiles



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM MEXICO