



DRIED GUAJILLO CHILES

(inv-ZCGU)

Product Name: Dried Guajillo Chili

Variety: Capsicum Annuum

Description:

The Dried Guajillo Chilies, the second most popular chili from Mexico, are dark reddish-purple in color and smooth to leathery with a thick skinned texture. The guajillos produce a mild – medium heat level, making it perfect for sauces, soups, seasonings, and a variety of Mexican salsas.



Characteristics:

Sensory:

Appearance: Dark Red - Purple whole healthy pods

Color: Dark Red - Purple

Aroma: Characteristic to Guajillo Chilies

Flavor: Tangy to spicy characteristic

Chemical/Physical Analysis

ANALYSIS	VALUE
Moisture Rate	Max 12%
Wrinkled whole pods	<5%
Slightly damaged whole pods	<15%
Fractured whole pods	<10%
Slightly discolored or stained whole pods	<5%
Hard grooved fruits	<2%
Fragmented or shattered fruits	0%
Moldy fruit	1%
Damaged fruits by insects	0%

Microbiological

Total Plate Count: <500,000 cfu/g

E. Coli: <10 cfu/g

Coliforms: <100 cfu/g

Yeast/Mold <500 cfu/g

Listeria No presence in 25g

Salmonella: No presence in 25g

Country of Origin

Mexico, China, Peru

Heat Level:

2,500-5,000 Scoville

Kosher Certification

Parve

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Facility Allergen Data	Yes	No
Fish / Crustaceans / Shellfish		✓
Eggs		✓
Nuts/Peanuts/Tree Nuts*	✓	
Soy beans / Soy* / Soy oil or Protein	✓	
Sesame Seeds* / Rye	✓	
Celery*	✓	
Mustard*	✓	
Lactose / Milk or Dairy Products		✓
BHA / BHT		✓
Yeast*	✓	
Parabans		✓
Gluten*	✓	

*sesame seeds, mustard, celery, yeast, wheat, soy powder & tree nut products, such as cashews & pine nuts are stored in the same facility as this product

Storage

Keep in clean, fresh and dry environment.

Shelf life

Maximum of 12 months in good storage conditions

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NUTRIENT	UNIT	Per 100g	1 Cup (37g)	1 Pepper (0.5g)
Proximates				
Water	g	7.15	2.65	0.04
Energy	kcal	324	120	2
Protein	g	10.58	3.91	0.05
Total Lipid (fat)	g	5.81	2.15	0.03
Carbohydrate, by difference	g	69.86	25.85	0.35
Fiber, Total Dietary	g	28.7	10.6	0.1
Sugars, Total	g	41.06	15.19	0.21
Minerals				
Calcium	mg	45	17	0
Iron	mg	6.04	2.23	0.03
Magnesium	mg	88	33	0
Phosphorus	mg	159	59	1
Potassium	mg	1870	692	9
Sodium	mg	91	34	0
Zinc	mg	1.02	0.38	0.01
Vitamins				
Vitamin C	mg	31.4	11.6	0.2
Thiamin	mg	0.081	0.030	0.000
Riboflavin	mg	1.205	0.446	0.006
Niacin	mg	8.669	3.208	0.043
Vitamin B-6	mg	0.810	0.300	0.004
Folate	μ	51	19	0
Vitamin B-12	μ	0.00	0.00	0.00
Vitamin A, RAE	μ	1324	490	7
Vitamin A, IU	IU	26488	9801	132
Vitamin E	mg	3.14	1.16	0.02
Vitamin D (D2 + D3)	μ	0.0	0.0	0.0
Vitamin D	IU	0	0	0
Vitamin K	μ	108.2	40.0	0.5
Lipids				
Fatty Acids, total saturated	g	0.813	0.301	0.004
Fatty Acids, total monosaturated	g	0.468	0.173	0.002
Fatty Acids, total polyunsaturated	g	3.079	1.139	0.015
Fatty Acids, total trans	g	0.000	0.000	0.000
Cholesterol	mg	0	0	0
Other				
Caffeine	mg	0	0	0