

PEQUIN CHILES WHOLE ZMYA3

Description: PEQUINS ARE SMALL, OVAL SHAPED CHILES (CAPSICUM ANNUUM) WITH TAPERED ENDS. THEY OFTEN GROW WILD IN THE MOUNTAINS OF MEXICO.

Physical Properties

Appearance	Reddish orange to reddish brown.
Size	Approximately 1/2" to 1" in length and 1/4" in width, oval shaped.

Organoleptic Properties

Flavor	Pungent chile flavor, sweet, citrus, heat.
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Chemical Properties

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 30,000 Scoville Units Maximum: 60,000 Scoville Units	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 200 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 5,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 5,000 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

Packaging, Labeling, Storage

Packaging	Bag in box, plastic bag, 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).

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.

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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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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

Dried pequin 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



STORE IN A DRY, COOL PLACE.

PEQUIN CHILES WHOLE

Pequin Chiles are some of the smallest in the pepper family, but pack some of the biggest heat with a complex and fruity flavor that is often overshadowed by its fiery spice.

- Reddish-orange to reddish-brown
- Approximately 1/2-inch, tapered oval-shape chile
- Ranges 30,000 to 60,000 on Scoville Heat Scale

Nutrition Facts	
servings per container	
Serving size about 3 pcs (10g)	
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrate 7 g	3%
Dietary Fiber 3 g	11%
Total Sugars 4 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.0 mcg	0%
Calcium 4.5 mg	0%
Iron 0.6 mg	4%
Potassium 187.0 mg	4%

* 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

Rinse and soak in hot water for 10 minutes or add to recipe with at least 10 minutes cooking time.

SUGGESTED USES

- Use to heat up Pasta Diablo with shrimp or lobster
- Add to chili, salsa or stew

RECIPE

Texas Hot Pepper Vinegar

1/2 cup dried Pequin Chiles, rinsed
1/2 cup white vinegar

Clean a glass bottle with boiling water. Tightly pack chiles into the bottle. Heat vinegar in a small pan over low heat until it just begins to steam. Using a funnel, pour hot vinegar over chiles in bottle. Allow to sit until cooled, then replace lid. Wait at least 1 day before using sauce.

Makes 1/2 cup

In central Texas, where tiny Pequin Chiles grow wild and bear fruit nearly year-round, this simple hot pepper vinegar is a standard condiment found on the tables of many restaurants and homes. The Pequin Chiles' intense heat infuses the vinegar, making it a potent addition to beans, greens, stews, chili and more. Traditionally the bottle is refilled with hot vinegar as it is used up. It can be refilled several times before the chiles' heat and flavor diminish.

INGREDIENTS

Dried Pequin Chiles.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM MEXICO