



MARASH CHILI FLAKES ZMYK

This product has been treated with ethylene oxide.

Description: Prepared from whole, sound chiles grown in the Marash region of Turkey.

Physical Properties

Appearance	Whole chiles cut into random size flakes up to 1/4 inch. Fines included.
Color	Red to light red flakes.

Organoleptic Properties

Flavor	Pungent chile flavor.	Method: Organoleptic analysis
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Chemical Properties

Salt	Maximum: 8 %	
Moisture	Maximum: 22 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Ideal: 4,000-8,000 SHU	Method: AOAC 995.03

Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 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	Poly bag in box, food grade paper 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.
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Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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

Chile peppers, vegetable oil, salt.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	13.46	g
Carbohydrate	49.70	g
Moisture	10.75	g
Ash	11.81	g
Fat	14.28	g

Nutritional Analysis

Serving Size	100.00	g
Calories	381.00	
Total Fat	14.28	g
Saturated Fat	2.46	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	2,867.00	mg
Total Carbohydrates	49.70	g
Dietary Fiber	34.80	g
Sugars	7.19	g
Protein	13.46	g
Vitamin A	29,650.00	IU
Vitamin C	0.70	mg
Calcium	330.00	mg
Iron	17.30	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,950.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

MARASH CHILE FLAKE

Marash Chile Flakes are conveniently crushed Marash Chiles to make adding authentic Turkish flavor easy and consistent. Ground with salt to round out their complex flavor, these sweet and citric pepper flakes are versatile and interesting.

- Irregularly shaped and sized flakes
- Pungent chile flavor
- Ranges 4,000 to 8,000 Scoville Heat Units

Nutrition Facts

servings per container	
Serving size about 1 tsp (3g)	
Amount per serving	10
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 85 mg	4%
Total Carbohydrate 1 g	0%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 9.9 mg	0%
Iron 0.5 mg	2%
Potassium 58.5 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

Chile Peppers, Vegetable Oil, Salt.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Traditionally mixed with olive oil, lemon juice and salt to season chicken, lamb or vegetables
- Add to pasta, salads or rice
- Mix with olive oil for dipping sauce for grilled meats or bread

RECIPE

Kofte with Yogurt Sauce

1-1/4 cups plain yogurt
1 tablespoon chopped fresh mint
2 cloves garlic, minced, divided
1 tablespoon Marash Chile Flakes, divided
1-1/4 teaspoons salt, divided
1 pound ground lamb
1 small onion, chopped
1/3 cup chopped fresh parsley
1/2 teaspoon Ground Cumin
1-1/2 tablespoons olive oil

Combine yogurt, mint, half of garlic, half of chile flakes and 1/4 teaspoon salt in a small bowl. Stir to combine; cover and refrigerate. Combine lamb, remaining garlic, onion, parsley, cumin, remaining chile flakes and remaining salt in a large bowl. Mix well. Roll into 12 small, oblong meatballs.

Heat olive oil in a large skillet set over medium-high heat. Add kofte, and cook for 2 minutes, until golden brown. Flip, and cook an additional 6 to 7 minutes on other side. Kofte should be cooked through, but still moist. Remove from heat. Serve with yogurt sauce.

Makes 4 to 6 servings

Marash Chile Flakes play a starring role in this classic Turkish lamb meatball (or kofte) dish, appearing in both the meatballs themselves and the accompanying yogurt sauce. They lend a mild heat and slightly citrusy chile flavor. This simple recipe is a staple throughout Turkey, although many variations exist. It is just as common to flatten the meatballs into patties, or to shape them onto a skewer for grilling. Regardless of size or shape, they are delicious.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM TURKEY