

This product has been treated with irradiation.

Description: Red chiles that have been dried and ground into a coarse granular powder.

P	hx	sic	al	P	r	n	er	ties

Appearance Orange to red chile flakes. Method: Visual observation

Size Maximum 10% + US #8 Screen
Size Maximum 20% - US #25 Screen

Organoleptic Properties

Flavor Warm, fruity with heat. Method: Organoleptic analysis

Chemical Properties

Moisture Maximum: 20 % Method: Halogen Thermogravimetric Analysis

Heat Level Minimum: 1,500 SHU Maximum: 10,000 SHU Method: ASTA 21.3

Microbiological Properties

Standard Plate Count

Maximum: 10,000 cfu/g

Method: FDA BAM or AOAC equivalent

Maximum: 100 MPN/g

Method: FDA BAM or AOAC equivalent

Method: FDA BAM or AOAC equivalent

Mold

Maximum: 200 cfu/g

Method: FDA BAM or AOAC equivalent

Mold

Maximum: 200 cfu/g

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.

NEG/25g

Packaging, Labeling, Storage

Salmonella

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

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.



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		
	Х	Х		Х		MILK	
	Х	X		X		EGGS	
	Х	Х		Х		SOYBEANS	
	X	Х		X		WHEAT	
	X		Х		X	PEANUTS	
	X	Х		X		TREE NUTS	
	Х		Х		Х	FISH	
	Х		Х		Х	CRUSTACEAN SHELLFISH	
	Х	Х		Х		SESAME	
	Х	Х		Х		MUSTARD	
	Х	Х		Х		ADDED SULFITES	

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

This product has been treated with irradiation.							
Ingredient Statem	Ingredient Statement						
Dried chiles.							
Product Certificat	ions						
Certified Kosher	Parve						
Proximate Analys	is						
Protein	10.58						
Carbohydrate	69.86						
Moisture	7.15						
Ash	6.60						
Fat	5.81						
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					

69.86

28.70

0.00

10.58

31.40

45.00

6.04

0.00

0.00

1,870.00

26,488.00

g

g

g

g

ΙU

mg

mg

mg

mcg

mg

g

Total Carbohydrates

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Added Sugars

Vitamin D

Potassium

Calcium

Iron



STORE IN A DRY, COOL PLACE.

GOCHUGARU CHILE FLAKES

Gochugaru is an Asian ingredient made from red chile peppers that are dried and ground into coarse flakes. It is one of the most popular ingredients in Korean cooking, with a sweet, sharp taste and moderate heat.

- · Warm and fruity with heat
- Irregularly shaped, small flakes
- Heat ranges from 1,500 to 10,000 Scoville units

Nutrition Facts

servings per container
Serving size about 1 tsp (.5g)

Amount per serving	
Calories	

Saturated Fat 0 g Trans Fat 0 g Cholesterol 0 mg Sodium 0 mg Total Carbohydrate 0 g Dietary Fiber 0 g Includes 0 g Added Sugars Protein 0 g Vitamin D 0.0 mcg Calcium 0.2 mg Iron 0.0 mg O O O O O O O O O O O O O	Calories	U
Saturated Fat 0 g	% Daily	Value*
Trans Fat 0 g Cholesterol 0 mg Sodium 0 mg Total Carbohydrate 0 g Dietary Fiber 0 g Total Sugars 0 g Includes 0 g Added Sugars Protein 0 g Vitamin D 0.0 mcg Calcium 0.2 mg Iron 0.0 mg	Total Fat 0 g	0%
Cholesterol 0 mg	Saturated Fat 0 g	0%
Sodium 0 mg	Trans Fat 0 g	
Total Carbohydrate 0 g	Cholesterol 0 mg	0%
Total Carbohydrate 0 g	Sodium _{0 mg}	0%
Total Sugars 0 g Includes 0 g Added Sugars Protein 0 g Vitamin D 0.0 mcg Calcium 0.2 mg Iron 0.0 mg		0%
Includes 0 g Added Sugars Octoor	Dietary Fiber _{0 g}	0%
Vitamin D 0.0 mcg 0c Calcium 0.2 mg 0c Iron 0.0 mg 0c	Total Sugars 0 g	
Vitamin D 0.0 mcg 0c Calcium 0.2 mg 0c Iron 0.0 mg 0c	Includes 0 g Added Sugars	0%
Calcium 0.2 mg 000 lron 0.0 mg 0000 0000 0000 0000 0000 0000 00	Protein 0 g	
Calcium 0.2 mg 000 lron 0.0 mg 0000 0000 0000 0000 0000 0000 00		
Iron 0.0 mg 0°		0%
Iron 0.0 mg 0°	Calcium 0.2 mg	0%
D 1 : 0.4		0%
Potassium 9.4 mg	Potassium 9.4 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.

BASIC PREP

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Ready to use. Add to taste.

SUGGESTED USES

- Use as substitute for crushed red pepper
- Add to meats and vegetables for authentic Korean taste
- Use in traditional Korean dishes, such as kimchi, kimchichigae and koatgetang

RECIPE

Quick Pickled Cucumbers with Gochugaru

- 1 teaspoons Gochugaru Chile Flakes
- 1 cucumber
- 1/2 cup rice wine vinegar

Bring the vinegar, sugar and Gochugaru Chile Flakes to a quick boil and set aside to cool. Slice the cucumber about 1/4" thick and cover with the cooled vinegar. Store in a refrigerator.

makes 2 cup

A major flavor and heat component of Korean cuisine is the Gochugaru Chile Flake. These versatile chiles season crunchy cucumbers with are great additional to Korean steamed buns.

INGREDIENTS

Dried Chiles.



COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM CHINA