

HABANERO POWDER BLEND BCAL

This product has been treated with irradiation.

Description: Habanero powder blend, a mixture of de arbol powder, pure habanero powder, and ground pepper. This is not as hot as pure habanero powder, but it is a cost effective alternative.

Physical Properties

Appearance	Pale to bright orange powder	Method: Visual observation
Size	Minimum 80% - US #30 Screen	

Organoleptic Properties

Flavor	Pungent chile flavor, hot.
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 30,000 Scoville Units Maximum: 80,000 Scoville Units	Method: ASTA 21.3

Microbiological Properties

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	Plastic jars, bag in box, or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Handling Conditions	This product can be irritating to the skin & eyes. Please handle appropriately using protective skin & eye wear if necessary. If irritation persists, wash skin with soap & water; rinse eyes with buffered water.
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 and/or its components does not meet the definition for all natural.	



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

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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

De arbol powder, pure habanero powder, ground peppercorns.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	10.57	g
Carbohydrate	69.80	g
Moisture	7.40	g
Ash	6.60	g
Fat	5.63	g

Nutritional Analysis

Serving Size	100.00	g
Calories	323.00	
Total Fat	5.63	g
Saturated Fat	0.80	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	86.70	mg
Total Carbohydrates	69.80	g
Dietary Fiber	28.58	g
Sugars	39.01	g
Protein	10.57	g
Vitamin A	25,163.60	IU
Vitamin C	30.88	mg
Calcium	56.00	mg
Iron	6.45	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,780.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1/4 teaspoon (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.3 mg	0%
Iron 0.0 mg	0%
Potassium 8.9 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

De Arbol Powder, Pure Habanero Powder, Ground Peppercorns.

HABANERO POWDER BLEND

This Habanero Powder is made from ground whole habanero chiles with the addition of chiles de arbol and white pepper for a cost-effective blend with plenty of heat and flavor.

- The heat level ranges from 30,000 to 80,000 SHUs
- Aside from being hot, this blend of pepper has a subtle fruity, citrus flavor profile
- A little habanero goes a long way in chili, sauces and salsa

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Habanero chiles are one of the hottest chiles, so use sparingly
- Behind the heat is a fruity flavor that adds a spark to salsa, sauces and chili
- Make your own chili oil or hot sauce and use as a condiment for any dish
- Great in tortilla soup and other Mexican recipes

RECIPE

Habanero Skillet Cornbread

- 2 cups yellow cornmeal
- 1 cup all-purpose flour, sifted
- 1/4 cup White Sugar
- 4 teaspoons baking powder
- 1 teaspoon Fine Sea Salt
- 1 teaspoon Habanero Chile Powder Blend
- 1 cup (2 sticks) butter, room temperature
- 2-1/2 cups buttermilk, room temperature
- 2 tablespoons dark amber honey
- 2 large eggs, beaten
- 1/4 cup chopped fresh cilantro
- 1/2 cup fresh or thawed frozen sweet corn kernels
- 1 teaspoon vegetable oil

Preheat oven to 400°F.

Heat a 10-inch cast iron skillet in the oven for at least 20 minutes.

Combine cornmeal, flour, sugar, baking powder, salt and Habanero Chile Powder Blend in a large bowl.

Combine butter, buttermilk, honey, eggs, cilantro and corn in a separate bowl, then mix with dry ingredients until just combined. Remove hot skillet from oven, and brush with vegetable oil. Pour in batter, and bake until golden brown, about 40 minutes. Let sit for 10 minutes before removing from skillet, then finish cooling on a wire rack.

Makes about 8 servings

Adding the bright notes of Habanero Chile Powder Blend to cornbread makes for a sweet and spicy side dish you'll crave time and time again. The heat of Habaneros is tempered with honey and creamy corn kernels.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES