

WIRI CHILES ZSR

Description: Fresh wiri wiri chiles are washed and dried.

Physical Properties

Appearance	Whole wiri wiri chile pods with seeds.	Method: Visual observation
Color	Predominately dark red.	

Organoleptic Properties

Flavor	Typical of dried wiri wiri pepper, hot.	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Ideal: 70,000-120,000 SHU	Method: ASTA 21.3

Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,500 cfu/g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Poly 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.
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.
BE Status	This product does not contain genetically engineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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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.

WIRI CHILES ZSR

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 wiri wiri peppers.

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



WIRI CHILES



STORE IN A DRY, COOL PLACE.

Wiri Wiri Chiles are celebrated for their bright color, fresh flavor, and exceptional heat. These peppers have been de-stemmed for convenience.

- These are small 1/2" berry shaped hot peppers with an average of 70,000 -120,000 SHUs
- Related to the Habanero and Bhut Jolokia chiles which actually originated from the Americas
- Popular in the cuisines of Central America, Caribbean Islands, and the Yucatan regions

Nutrition Facts

servings per container	
Serving size about 8 (10g)	
Amount per serving	30
Calories	
	% 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 Wiri Wiri Chile first with warm water then soak in hot water for 10 minutes to rehydrate or add directly to recipe that will cook at least 10 minutes. Once rehydrated, dice or puree and add to a recipe.

SUGGESTED USES

- Used for centuries in Yucatan and Caribbean-style cooking to add a significant amount of heat to their traditional foods
- Commonly used in hot sauces, extra-spicy salsas and marinades
- Add significant heat to very large quantities of soup and stew

RECIPE

Spicy Mango Sour

- 2 green mangoes (peeled and diced)
- 1/2 medium onion (chopped)
- 2 cloves garlic
- 1 Wiri Wiri pepper
- 1 teaspoon cumin powder
- 2 tablespoon white vinegar
- 1 1/2 cups water
- 1/2 teaspoon salt

Combine mangoes, onion, garlic, Wiri Wiri pepper and 1/2 cup water in a food processor or blender and blend until really fine. Place blended ingredients, cumin powder, salt and 1 cup water in a small saucepan on medium heat and bring to a boil. Stir constantly to avoid burning or sticking. Boil for 20 minutes then add vinegar. Continue to boil for about 5 minutes. Then remove from the heat and let cool.

Makes 2 cups

Mango sour is a familiar condiment in Guyana. This spicy, sour sauce goes with everything savory. The green sweetness of mango and vinegar bring out the fruity heat of the Wiri Wiri pepper. Up the heat one pepper at a time if more spice is desired.

INGREDIENTS

Dried Wiri Wiri Peppers.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM ECUADOR