

CHIPOTLE MORITA POWDER

(AFGI)

This product has been treated with irradiation.

Description: Chipotle chile (*Capsicum annuum*) powder is made from grinding whole chipotles. The morita is the red, fully mature jalapeno which is smoked and then ground into powder.

Physical Properties

Appearance	Red to orange-brown	Method: Visual observation
Size	Minimum 90% - US #40 Screen	

Organoleptic Properties

Flavor	Moderately hot, smoky flavor	Method: Organoleptic analysis
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Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 12,000 SHU Maximum: 26,000 SHU	Method: AOAC 995.03

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	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).

Defect Tolerance

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.110.
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Other

Certificate of Irradiation	Minimum: 10.0 kGy Maximum: 30.0 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	

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BE Status	meet the definition of all natural as a result of it being irradiated. 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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"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 Chipotle 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.

CHIPOTLE MORITA POWDER

Our Chipotle Morita Chile Powder is made from 100% finely ground chipotle morita chiles, capturing their unique, smoky-sweet flavor in a convenient powder form.

- Ground to a uniformly fine powder (90% U.S. #40 screen)
- 100% pure Chipotle Morita Chile Powder
- 12,000 to 26,000 SHUs.

Nutrition Facts

servings per container	
Serving size 1/4 tsp (.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 0.2 mg	0%
Iron 0.0 mg	0%
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

Ready to use. Add to taste.

SUGGESTED USES

- Perfect addition to marinades, spice rubs, or a traditional adobo
- Use in enchilada sauces, chili, stews, BBQ dishes or cornbread
- Add rich, smoky flavor to poultry, meats and fall squash

RECIPE

Chicken Tinga Tostadas

- 6 tablespoons vegetable oil, divided
- 2-1/2 pounds boneless, skinless chicken thighs
- 1/2 teaspoon salt, plus more
- 1/4 teaspoon ground black pepper, plus more
- 1 large onion, thinly sliced
- 3 cloves garlic, minced
- 1 large (28-ounce) can diced tomatoes
- 2 tablespoons Chipotle Morita Chile Powder
- 1 cup chicken broth
- 18 tostada shells
- 2 ounces Cotija cheese, crumbled
- 6 radishes, thinly sliced
- 1 avocado, peeled, pitted and diced
- Chopped cilantro
- Lime wedges

Heat 3 tablespoons oil in a large skillet over medium-high heat. Season chicken on both sides with salt and black pepper, and add to skillet. Cook until browned on both sides, about 6 minutes per side. Transfer chicken to a 9-by-13-inch baking dish and pour off fat from skillet.

Add remaining oil to skillet. Add onion, and cook, stirring occasionally, until lightly browned. Add garlic, and cook 2 minutes, stirring often. Add tomatoes with their juices, Chipotle Morita Chile Powder and chicken broth. Bring to a boil, reduce heat and simmer, stirring occasionally, for 20 minutes. Remove from heat and let cool for 15 minutes.

Preheat oven to 350°F.

Transfer mixture in skillet to a blender or food processor. Puree until smooth. Season to taste with salt and black pepper.

Pour sauce over chicken in baking dish. Bake uncovered for 45 minutes, until meat is very tender. Remove from oven and shred chicken using two forks. Return shredded chicken to sauce.

Serve about 1/4 cup of chicken on each tostada shell. Garnish with cheese, radishes, avocado and cilantro, and serve with lime wedges on the side.

Makes 6 to 8 servings

Chicken tinga is a classic Mexican preparation in which chicken is braised in a flavorful tomato-chipotle sauce until very tender and then shredded. We like to add crunch by serving it atop crispy tostada shells and offering traditional garnishes like avocado, Cotija cheese, cilantro and sliced radishes alongside.

INGREDIENTS

Dried Chipotle Chiles



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THIS PRODUCT ORIGINATES FROM MEXICO