

AJI AMARILLO CHILE POWDER (BCAJ)

This product has been treated with irradiation.

Description: Aji amarillo powder is prepared by grinding dried aji amarillo chiles (*Capsicum baccatum* var. *Pendulum*).

Physical Properties

Appearance	Orange to Mustard Yellow powder.	Method: Visual observation
Size	Min 80% through a U.S. #30 sieve.	

Organoleptic Properties

Flavor	Fruity with berry tones.
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Chemical Properties

Moisture	Maximum: 14% %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 2,400 Scoville Units Maximum: 10,000 Scoville Units	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	Plastic jar, 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

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 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.	

This specification represents all package configurations for this product.

Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from OliveNation LLC.

AJI AMARILLO CHILE POWDER **(BCAJ)**

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 Aji amarillo chiles, silicon dioxide (anti-caking agent)

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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.

AJI AMARILLO CHILE POWDER

Our Aji Amarillo Powder is made from dried and pulverized aji amarillo chiles. These are the most common chile in Peru, sometimes referred to as the yellow chile or the Peruvian chile. Convenient and easy to use, this fine textured powder has medium heat and a full-bodied flavor characteristic of Peruvian cuisine.

- Finely textured powder
- Deep orange in color
- Ranges 2,500 to 10,000 on Scoville Heat Scale

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 0.2 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. No preparation necessary.

SUGGESTED USES

- Use anywhere heat with fruit undertones is desired
- Excellent used in stews, dusted onto meats, incorporated into sauces and blended into any southwestern dish
- Great in combination with meat, poultry, fish and vegetables, and as seasoning for nuts
- Used extensively in the traditional Peruvian dish ceviche

RECIPE

Crema de Aji

- 1/4 cup olive oil
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1/4 cup sliced green onions (white and light green parts only)
- 1 small clove garlic, minced
- 3 tablespoons fresh lime juice
- 1 tablespoon ketchup
- 1/3 cup Aji Amarillo Chile Powder
- Salt
- Ground black pepper

Place olive oil, mayonnaise, sour cream, onions, garlic, lime juice and ketchup in a food processor or blender. Puree until smooth. Add Aji Amarillo Chile Powder, and process until blended. Season to taste with salt and black pepper. Refrigerate until ready to serve. Note: Sauce tastes best after sitting for 24 hours in refrigerator.

Makes about 1-1/2 cups

As ubiquitous as ketchup in the U.S., crema de aji appears, in some form, in just about every kitchen in Peru. Slightly spicy and balanced with creaminess and acidity, it is delicious with everything from potatoes and artichokes to fish and chicken.

INGREDIENTS

Dried Aji Amarillo Chiles, Silicon Dioxide (anti-caking Agent)



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THIS PRODUCT ORIGINATES FROM PERU