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## NEW MEXICO HATCH CHILE POWDER

### BCAB

**This product has been treated with irradiation.**

Description: Whole dried New Mexico pods from the Hatch region of New Mexico are ground to a powder.

#### Physical Properties

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Appearance	Reddish orange to brown.
Size	Minimum 90% - US #30 Screen

#### Organoleptic Properties

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Flavor	Pungent chile flavor, sweet, woody, earthy, heat.
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#### Chemical Properties

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Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
Heat Level	Minimum: 750 Scoville Units	Maximum: 4000 Scoville Units Method: AOAC 995.03

#### Microbiological Properties

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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

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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.
Shelf Life	36 months (under optimum storage conditions).

#### Defect Tolerance

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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

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CCP Metal Detection	Metal detected to 1.5 mm Non-Fe, 1.5 mm Fe, and 1.5 mm SS.	
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.	



OliveNation LLC

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Natural Status	This product and/or its components does not meet the definition for all natural.
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**

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New Mexico Hatch chiles, silicon dioxide. (anti-caking agent)

#### **Product Certifications**

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Certified Kosher Parve

#### **Proximate Analysis**

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Protein	10.58	g
Carbohydrate	69.86	g
Moisture	7.15	g
Ash	6.60	g
Fat	5.81	g

#### **Nutritional Analysis**

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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



## NEW MEXICO HATCH CHILE POWDER

NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

Grown in the famed Hatch Valley of New Mexico, the ripe red chiles used to make our Red New Mexico Hatch Chile Powder have a unique flavor all their own – a subtle sweetness and mild heat paired with faint smoky notes.

- Mildly spicy, slightly fruity flavor with faint smokiness
- Ranges 700 to 4,000 Scoville Heat Units
- Naturally gluten free

### Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 teaspoon (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.2 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 9.4 mg	<b>0%</b>

\* 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

- Use in enchilada sauces, chili, stews, BBQ ribs and corn bread
- Smoky flavor complements poultry, meats and fall squash
- Perfect addition to marinades, spice rubs, or a traditional adobo

### RECIPE

Sonoran-Style Chorizo

- 15 dried De-Stemmed Tepin Chiles
- 2 tablespoons New Mexico Hatch Chile Powder
- 1 tablespoon sweet paprika
- 1/4 cup diced onion
- 4 cloves garlic, minced
- 1/4 cup white vinegar
- 1 pound ground pork
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon Mexican oregano
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Place Tepin Chiles in a dry skillet set over medium-high heat, and toast for about 20 seconds, until aromatic, shaking skillet a few times. Transfer chiles to a small bowl, and cover with hot water. Soak chiles until soft, about 15 minutes, then drain. Transfer soaked chiles to a blender, and add New Mexico Hatch Chile Powder, paprika onion, garlic and vinegar. Blend until smooth, adding a splash of water if mixture is initially too dry to blend.

Add blended chile mixture to pork in a food processor, and add remaining spices. Process until mixture is evenly blended. Cover and refrigerate overnight.

Crumble and fry chorizo until well browned. Keeps for up to 1 week in refrigerator.

Makes 4 servings

This chorizo, a version served in the American Southwest, is a bit hotter than most traditional Mexican varieties due to its use of the tiny, hot Tepin Chile. New Mexico Chile Powder provides mild heat, chile flavor and a signature bright red color. Serve it in tacos, tortas, tostadas, with eggs or in casseroles.

### INGREDIENTS

New Mexico Hatch Chiles, Silicon Dioxide. (anti-caking Agent)



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**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**