



RED BELL PEPPER POWDER BEGB

This product has been treated with irradiation.

Description: Red bell peppers are washed, cored, trimmed, diced and air dried. The dices are then milled into powder.

Physical Properties

Color	Orange brown.	Method: Visual
Size	Min. 90% through a US #30 sieve.	

Organoleptic Properties

Flavor	Typical of red bell pepper.
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Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

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.
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.		



OliveNation LLC

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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

Red Bell Pepper, silicon dioxide (anti-caking agent).

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	14.07	g
Carbohydrate	71.36	g
Moisture	6.50	g
Ash	5.05	g
Fat	3.02	g

Nutritional Analysis

Serving Size	100.00	g
Calories	312.00	
Total Fat	3.02	g
Saturated Fat	0.45	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	30.10	mg
Total Carbohydrates	71.36	g
Dietary Fiber	17.09	g
Sugars	26.14	g
Protein	14.07	g
Vitamin A	77,261.00	IU
Vitamin C	1,900.00	mg
Calcium	134.00	mg
Iron	10.40	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,960.00	mg



STORE IN A DRY, COOL PLACE.

RED BELL PEPPER POWDER

Red Bell Pepper Powder is a convenient way to add fresh, sweet-tangy bell pepper flavor to a recipe. The only pepper in its family without a burning heat, bell peppers can be used more widely in recipes for their brilliant color and sweet, mild pepper taste.

- Ultrafine-textured powder
- Bright reddish-orange color
- Sweet, tangy taste
- Very mild, ranges 0 to 100 on Scoville Heat Scale

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 0.7 mg	0%
Iron 0.1 mg	0%
Potassium 9.8 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

- Add to soups, stews or chili for added flavor and color
- Stir into rice pilafs or other rice dishes before liquid is added
- Mix with cream cheese, Greek yogurt or sour cream and season to taste for a quick spread or dip
- Add to creamy béchamel and cheese sauces for a lovely orangey color and mellow red

RECIPE

Fresh Red Pepper Pasta

3 cups all-purpose flour, plus extra in needed and for dusting
1/4 cup red bell pepper powder
4 eggs plus 1 yolk
1/2 teaspoon fine sea salt

In a bowl combine the flour, salt and red bell pepper powder very thoroughly. Empty this mixture onto a clean counter and mound the flour up into a cone. Use a spoon to create a well from the top down to the counter. Crack the eggs into the well and use a fork to whisk them smooth. Continue to whisk and move the fork outward drawing flour into the eggs. When this thickens enough lose the fork use fingers until the eggs have taken in 90% of the flour. Begin kneading the dough with the heel and palm of a hand. Utilize the remaining flour to keep the dough from sticking. The dough should go from slightly grainy to smooth and glossy. It will be firm but pliable and not at all wet to the touch. Keep any remaining flour for rolling the dough into pasta sheets and pass the sheets through a pasta roller to desired forms.

Makes 1 pound of pasta

As long as fresh pasta is being made why not add some flavor? Our incredibly convenient and flavorful red bell pepper powder delivers. Add only a little more moisture, we use 1 egg yolk, and keep fresh pasta recipes the same. The pepper powder blends in seamlessly to add sweet pepper taste and a colorful hue to fettuccine, ravioli or thick cut pappardelle.

INGREDIENTS

Red Bell Pepper, Silicon Dioxide (anti-caking Agent).



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM CHINA