HARVESTIA FOOD EXPORTS PRIVATE LIMITED
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Document	Product Specification
Version	01
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PRODUCT SPECIFICATION

Red Chilli Whole

Product	Red Chilli Whole	**Spec. No.**	HG/CHI/001
Botanical name	*Capsicum annuum*	**Origin**	India
Treatment	Cleaned, stemmed or stemless as ordered		

PHYSICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Length	8	11	-	cm	Measurement
Width	1.0	1.5	-	cm	Measurement
Color value	65	-	65 to 100 or more by grade	ASTA units	ASTA 20.1
Pungency	25,000	75,000	-	SHU	ASTA 21.3
Foreign matter	-	2.0	-	% w/w	Visual separation
Loose seeds	-	3.0	-	% w/w	Visual separation
Broken chillies	-	5.0	-	% w/w	Visual separation
Appearance	-	-	Deep red, dried pods	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	11.0	-	% w/w	ASTA 2.0
Total ash	-	8.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	1.25	-	% w/w	ASTA 4.0
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	1,000,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	10,000	-	cfu/g	ISO 21527
Coliforms	-	1,000	-	cfu/g	ISO 4832
E.coli	-	-	<100	cfu/g	ISO 16649-2
Salmonella	-	Negative	-	/25g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	5.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	10.0	-	µg/kg	HPLC (AOAC or Equivalent)
Ochratoxin A	-	20.0	-	µg/kg	HPLC (AOAC or Equivalent)
Sudan dyes I to IV	-	Not detected	-	-	LC-MS/MS
Ethylene oxide (sum)	-	GB MRL	Not detected	mg/kg	GC-MS/MS
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. 25 kg / 50 kg woven PP bag with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 7 MT, 40 ft: 12 MT

FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 18 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

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