HARVESTIA FOOD EXPORTS PRIVATE LIMITED
sales@harvestiagroup.com | harvestiagroup.com

Document	Product Specification
Version	01
Date of issue	21 November 2026

PRODUCT SPECIFICATION

Red Chilli Powder

Product	Red Chilli Powder	**Spec. No.**	HG/CHP/001
Botanical name	*Capsicum annuum*	**Origin**	India
Treatment	Cleaned, Sortex cleaned and ground. Steam sterilisation on request		

PHYSICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Particle size	-	-	40 to 65	mesh	ASTA 10.0
Color value	55	-	55-65 / 65-75 / 100-125 by grade	ASTA units	ASTA 20.1
Pungency	30,000	50,000	-	SHU	ASTA 21.3
Whole insects, dead	-	2	-	count	AOAC or Equivalent
Mammalian excreta	-	1	-	mg/lb	AOAC or Equivalent
Aroma	-	-	Pungent, characteristic	-	-
Color	-	-	Bright red	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	10.0	-	% w/w	ASTA 2.0
Total ash	-	7.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	2.0	-	% w/w	ASTA 4.0
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TVC	-	100,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	500	-	cfu/g	ISO 21527
Enterobacteriaceae	-	100	-	cfu/g	ISO 21528-2
E.coli	-	Negative	-	/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: 18 MT, 40 ft: 25 to 30 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

Electronic copy, valid without signature