

# AEF article number 4470

Issue No: 12  
Issue Date: 2/03/16

	<b>PRODUCT SPECIFICATION</b>
<b>Product</b>	<b>CRUSHED CHILLIES</b>
<b>Product Code</b>	CC. 2
<b>Description</b>	The whole dried chillies crushed into flakes, sieved, free flowing dried chillies.
<b>Appearance</b>	The colour of the crushed chillies is deep red to orange-yellow with visible seeds.
<b>Ingredients %age composition</b>	Crushed chillies.
<b>Origin</b>	India.
<b>Flavour /Odor</b>	Typical of the product with no abnormal flavour or odour. Strong, sharp pungent and very hot smell.
<b>Packaging</b>	The product packed in various pack sizes including laminated bags and bulk in paper with inner poly-liner. The packaging material conform the current UK & EC material in contact with Food Regulation.
<b>Pack Size</b>	100g, 250g, 750g, 3 kg.
<b>Labeling/QUID Declaration</b>	Product description as mentioned above, batch no, best before date, date of manufacture, and net weight.

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<b>Chemical and physical Data; pesticides &amp; mycotoxins</b>	Moisture % w/w: 12 max. Total Ash % w/w: 8max, Total Aflatoxin (B1+ B2+ G1+ G2)=10ug/Kg max. Pesticides residues within the Permissible limit (EC laws). Sieving: Granulation upper = 95% min thru USS #7, Granulation bottom = 5% max thru USS#20. <b>In accordance with EU/UK Legislations</b>
<b>Microbiological Specifications</b>	This is a natural product and typical values are as follows: Test Parameter: cfu's/g TVC: less than $1.0 \times 10^5$ Coliforms: Less than $1.0 \times 10^3$ E. Coli: Less than 10 Yeast & Mould: Less than 100. Salmonella: Absent in 25g. Bacillus Cereus: Less than 100.
<b>Storage Conditions</b>	Temperature: 10c-21c /Ambient Relative Humidity: 50-60% maximum On pallets under cool, dry, hygienic conditions, not exposed to sunlight, free from rodent/ insect infestation.
<b>Shelf Life</b>	Two years in manufacturers packaging when stored under stated storage conditions. This product has been manufactured, packaged, stored and transported in accordance with good manufacturing practices and shall comply with all relevant U.K and EU Food Legislations.
<b>Food Tolerance Data</b>	<b>FREE FROM:</b> Artificial colours, preservatives, additives, genetically modified crop/ingredients and allergens.
<b>QA/QC Procedures</b>	The manufacturing process controlled by HACCP System and Positive Release System.
<b>Trace elements Pollutant Standards Nutritional Information per 100g</b>	<i>In accordance with EU/UK Legislations</i> <i>It complies with EU/UK Legislations.</i> <b>Energy: 308Kcal/1270kj</b> <b>Total Fat; 15.38g of which saturated; 3.84g</b> <b>Total Carbohydrates; 53.84g of which sugars; 7.69g</b> <b>Protein; 11.53g</b> <b>Fiber;34.6g</b> <b>Sodium; 1000mg</b>