

PRODUCT SPECIFICATION

## Red Crushed Pepper

Description

Crushed Red Pepper shall be processed from the dried, cut, ripe fruit of Capsicum frutescen L.

**General Requirements:**

Material and product shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in accordance with good commercial practice under strict sanitary conditions.

Standards

## Chemical:

1. Moisture	10% Maximum
2. Total Ash	8% Maximum
3. Acid Insoluble Ash	1% Maximum

## Physical:

1. Color	Characteristic red flakes of the pods and yellow seeds
2. Flavor	Hot taste
3. Granulation	1% Maximum on US # 4 10% Maximum through US # 20
4. Heat Value	20,000-40,000 Scoville units on average
5. Extraneous Material	As free of all extraneous material as good manufacturing practice allows.

**Storage**

Storage shall be under normal warehouse conditions, off the floor and away from walls. The above specification is to be used as a guideline only. Some Product variability is inherent in agricultural based products. Under these conditions, shelf life is estimated to be two years.