

ITEM # MX-1006

MOLE PASTES

*Seasoning pastes in various earthy colors and flavors containing a myriad of ingredients are common in Oaxacan markets. We removed the bread from our formula in respect to those with **GLUTEN FREE** diets. Seasons of My Heart brand Black Mole Paste, Mole Coloradito Paste & Red Mole Paste can be used in the traditional manner or added as a secret flavoring paste to stews, chilies or marinades.*

PRODUCT NAME: Mole Pastes

INTENDED USE: As a typical Mexican dish.

TARGET MARKET: General consumption (Wholesale and retail).



FCE: 21645

INTERNATIONAL CERTIFICATION:

HACCP Refers: NOM-251-SSA1-2009

Global Markets Program - Edition 2 - Level: Intermediated



MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY
GauchtGourmet™ 17401 TRITON SCHERTZ TX 78154
PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

COLORADITO MOLE PASTE

NUTRITIONAL VALUE

Ingredients: Dried chiles (*Chile Ancho Rojo, Guajillo and Morita Chile*), Sesame seeds, lard, Sugar, sunflower oil, Sea salt, SOMH Oaxacan Chocolate, Peanuts, Raisins, Garlic, Cinnamon, tree nuts and marjoram leaf

Nutrition Facts

9 Servings per container

Serv. size: 2 Tbsp. (28 g)

Amount per serving:

Calories 120

Total Fat	7g (11% DV)	Total Carb.	12g (4% DV)
Sat. Fat	15g (8% DV)	Fiber	4g (16% DV)
Trans Fat	0g	Total Sugars	4g
Cholest.	5mg (2% DV)	Incl. Added Sugars	3g (7% DV)
Sodium	230mg (10% DV)	Protein	3g

Vit. D (0% DV), Calcium (4% DV), Iron (10% DV), Potas. (2% DV).

PRODUCT SPECIFICATIONS

The product must not present any symptoms of rancidity or flavors, odors or colors indicating the decomposition of it.

Physicochemical parameters:

Humidity – 8.00 lim. Max.

Ph. – 6.5

Microbiological parameters:

Total Aerobic Mesophilic < 3x10⁶ UFC/g.

Total Coliforms < 11,000 NMP/g.

Mold and Yeast: M: 3,000 UFC/g, Y: 1,000 UFC/g.

E. Coli: Negative.

Staphylococcus aureus: absent UFC/g

Salmonella: absent in 25g.

Shiegella: absent in 25g.



Allergens: Contains tree nuts, peanuts and sesame seeds.



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PACKAGING

FOR RETAIL

PACKAGE PRESENTATIONS	QUANTITY	Gross weight lb	Packing Cases	MEASUREMENT cm	CASE WEIGHT	BAR CODE	FDA PRODUCT CODE	HTS
	Number & kinds of packages			L x W x H	lb			
4 oz	3 BXs with 12 jars / 4 oz	9	1	33 x 27 x 26	21.52	'7503014187178	37 K C E 18	2103.90.90.91
9 oz	3 BXs with 12 jars / 9 oz	20.25	1	33 x 27 x 40	44.00	'7503014187079	37 K C E 18	2103.90.90.91
FOOD SERVICE 10 lb BUCKET	1 BX with 2 Buckets / 10 lb	20	1	23 x 23 x 48	23.35	'7503014187307	37 K H T 18	2103.90.90.91
FOOD SERVICE 44 lb BUCKET	1 BX with 1 Bucket / 44 lb	44	1	33 x 33 x 40	48.94	'7503014187086	37 K H T 18	2103.90.90.91



Shelf Life: 2 years

Storage

Storage Temperature: Cool, dry place

REFRIGERATE AFTER OPENING

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