

Product Specification
Cayenne Ground Red Pepper

Description

Cayenne 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 the accordance with good commercial practice under strict sanitary conditions.

Standards

Chemical

- Moisture: 10% Maximum
- Total Ash: 8% Maximum
- Acid Insoluble Ash: 1% Maximum

Physical

- Color: Yellow-red to red
- Flavor: Very hot taste
- Granulation: 95% Minimum through US # 35
- Pungency: 15,000 to 100,000 Scoville heat units
- 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.