BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATION

CHILLI WHOLE

Capsicum annuum

ORGANIC, STEAM TREATED

Chilli or Chili Pepper is the fruit of plant *Capsicum annuum* which is the members of the nightshade family, *Solanaceae*. Chilli is cultivated throughout the world for its pods which are long, round, or conical shape, and yellow, brown, purple, or red color. A spongy central column bears the flat, kidney-shaped seeds. Harvest is done when the pods are glossy and ripe, which are then dried and crushed to produce Chilli Powder or flakes.

Chillies are rich in vitamin C and their Pungency is imparted by Capsaicin which along with its bright color makes it an excellent garnish for hot, spicy, light-colored foods.

Product information

Ingredients	Single ingredient, 100% Chillies		
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards		
Fumigation	Not Treated with any Chemical. Naturally treated through EcO2 processing technique		
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848		
Heat Treatment	Steam treated		

Organoleptic Description

<u> </u>	
Appearance	Orange-Red long cone shaped pod
Flavor	Hot, Pungent, Biting
Odor	Pungent

Physical-Chemical Characteristics¹

Particle size	Whole Pods	
Moisture	12 % max	
Total Ash	8 % max	
Acid Insoluble Ash (AIA)	1.5 % max	
	20,000 to 35,000 SHU	
Capsaicin Content	35,000 to 50,000 SHU	
	50,000 to 65,000 SHU	

Microbiological Characteristics²

Total Plate Count – TPC (max)	< 50,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 100 cfu/g
E. coli (max)	< 10 cfu/g
Enterobacteriaceae (max)	< 10 cfu/g
Staphylococcus aureus (max)	< 10 cfu/g

Specification No	F:QS:037	Pages	Page 1 of 2
Issue No	07	Issue Date	of 01-April-2022
Revision No	00	Revision Date	N/A
Prepared and documented by	Dr. Soumitra Soni	Approved by	NV Baby Raphael
	Quality Assurance		Head QA / QC

BERGWERFF

ORGANIC INDIA PVT. LTD.

Mycotoxins³

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

GM declaration³

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Allergens statement³

Free of any known Allergens.

Shelf life

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

Product packaging

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

Note

- ¹Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.
- ²Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.
- ³These tests are performed when required. Certificates of Conformance are available on request.

Special remarks

The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.

However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.

Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.

Specification No	F:QS:037	Pages	Page 2 of 2
Issue No	07	Issue Date	of 01-April-2022
Revision No	00	Revision Date	N/A
Prepared and documented by	Dr. Soumitra Soni	Approved by	NV Baby Raphael
	Quality Assurance		Head QA / QC