



TECHNICAL DATA SHEET / PRODUCT SPECIFICATIONS

African Birdseye Chili/ Piri Piri Peppre Powder

Product Number	Scientific Name	Country
RABEPO	Capsicum Frutescens	UGANDA
Ingredient Statement		
100% peppers		
Target & Scope		
This document intends to provide technical information regarding the product quality specifications to establish food quality requirements.		
Product Description		
African Birdseye Chili, destemmed, ground, with pungent heat. This pepper has a unique flavor profile that is only found in the ABE that is pungent, with a unique C Frutescens flavor profile. Product is dried in a solar dryer, and sorted again by hand. Final product does not contain chemical preservatives nor added color.		



Organoleptic Specifications

Parameter	Specs Range	Method
Appearance	Powder	Visual Inspection
Color	Red	Visual Inspection
Size	Powder 38-40 Mesh	Visual Inspection
Pungency / SHU	80,000 to 160,000 SHU	HPLC / Organoleptic

Physical & Chemical Properties

Parameter	Specs Range	Method
Salt %	N/A	AOAC / Salt Analyzer
Acid %	N/A	AOAC / Acid Analyzer
Moisture %	<11	Moisture Analyzer

Microbiological Properties

Parameter	Maximum	Method
Aerobic Plate Count (cfu/g)	100,000	FDA BAM or AOAC equivalent
Coliforms (cfu/g)	1,000	FDA BAM or AOAC equivalent
Yeast (cfu/g)	1,000	FDA BAM or AOAC equivalent
Mold (cfu/g)	1,000	FDA BAM or AOAC equivalent
Salmonella (25g)	<10	FDA BAM or AOAC equivalent
E. Coli (375g)	NEG	FDA BAM or AOAC equivalent

Packaging

Dried Powder: 1kg/2.204lb, 10kg/22.04lb, 20kg/44.08lb. (or, to customer specification)
Dried Flakes: 1kg/2.204lb, 10kg/22.04lb, 15kg/33.06lb, 20kg/44.08lb. (or to customer specification)
Dried Whole Pepper: 1kg/2.204lb, 4kg/8.816lb, 8kg / 17.632lb, 15kg/33.06lb, (or to customer specification)

Storage Criteria
Keep the container closed, airtight, and stored in a clean, dry, cool area at lower than 72°F (22 °C); keep away from direct heat, moisture, and sunlight.
Certificates
<u>SQF Statement:</u> The plant is certified for SQF. Or equivalent.
<u>HACCP:</u> This product is processed under a documented HACCP plan supported by Good Manufacturing Practices (GMP) principles.
<u>Kosher Certificate:</u> This product is Kosher Certified. It does not contain animal-derived products, including meat, milk, seafood, eggs, or honey.
<u>Halal Certificate:</u> This product is Halal Certified. It does not contain alcohol, natural L-cysteine, animal fats, blood, pork, or other animal parts.
Product Statements
<u>Natural:</u> This product is a 100% pure natural substance. It does not contain any artificial, synthetic, or unnatural additives.
<u>GMO Statement:</u> Non-GMO, as defined by the U.S.D.A. (7CFR340.1). No enzymes or genetically modified organisms are used to manufacture it.
<u>Gluten Statement:</u> This product is gluten-free in accordance with current US FDA and Codex regulatory definitions.
<u>Vegan Statement:</u> This product is 100% vegan in accordance with current US FDA definitions.
<u>Proposition 65 Statement:</u> This product does not contain any Proposition 65 chemical ingredients.
<u>Bioengineered Statement:</u> This product and its ingredients are free from bio-engineered materials, particles, and ingredients.
<u>Allergens Statement:</u> This product does not contain any of the 9 major US Allergen groups (Soy, Milk, Wheat, Eggs, Peanuts, Tree Nuts, Sesame, Fish, Shellfish/Crustaceans), nor is it produced in line with other products containing allergens. Our products do not contain secondary Allergens (Canada and the EU), including Celery, Mustard, Gluten, Sulfites (>10ppm), and Lupine.
<u>Chemical Statement</u> We do not knowingly supply material containing pesticide residues above the maximum residue levels (MRLs), Codex recommendation, or at a level that could cause a food safety risk under the Food Safety Act.
Quality Assurance Guide
<u>Regulatory:</u> Materials are processed per the Codex Alimentarius and U.S. Food and Drug Administration (FDA), State and Municipal laws, and regulations. The product meets the requirements outlined in U.S. FDA regulations regarding unavoidable natural defects.
<u>Packaging:</u> Food-grade, colored, or clear polyethylene liners and tied before being placed inside corrugated boxes and sealed with box tape.
<u>Labeling:</u> Each case contains a master label that includes the product description (including item number/bar code, net weight, manufacture date, ingredient statement, product certifications, etc).
<u>Extraneous Matter:</u> During processing, This product passes through multiple in-line magnets, sizing screens, and a metal detector to ensure safety.
<u>Traceability:</u> Our coding system allows for traceability back to the farm on which this product was grown.
Essential Preparation: The product is ready-to-eat. No preparation is needed.
Transport: Ambient temperature, protected from humidity, dust, and direct sunlight.
Disposal: Please recycle waste in accordance with local authority requirements.
Safety & Handling Recommendations
• Use caution when eating and handling. Use proper face and eye protection, protective clothes, thick nitrile gloves, and adequate ventilation. Wash protective and contaminated clothing separately. Very hot peppers Can burn/irritate the tongue, fingers, eyes, skin, and orifices. If the product is not used entirely, remove air from the bag, seal as tightly as possible, and store it under storage recommendations. • If the product comes in direct contact with the eyes, it may irritate, tear, and create a burning sensation. Wash the affected part with abundant running water and wash down with normal saline solution eye drops afterward.

- If the product comes in direct contact with the skin, it may cause irritation, redness, and a burning sensation. Wash the affected area with rubbing alcohol or dairy products, then rinse with water.
- Milk or yogurt will bind with the Capsaicin and help ease the pain.
- If the product is inhaled, move to an area away from fumes and particulate suspension. Use fans and filters to remove fumes and suspension from the air.
- This product can cause vomiting and stomach upset if ingested in large quantities. Consume dairy products such as yogurt or milk to alleviate symptoms. Rest until symptoms are resolved.

NOTE: Other than the symptoms mentioned above, this product does not cause any known adverse effects on human health.

Use caution when handling and eating scorching peppers. Magic Plant is not responsible for the misuse or abuse of products. It can burn/irritate the tongue, fingers, eyes, skin, and orifices. Keep away from children.

Disclaimers

- This Confidential and Proprietary Product Properties specification represents all package configurations for this product. All information contained herein is confidential, and disclosure is prohibited without written authorization from Magic Plant.
- Magic Plant does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for the product that has been processed under the veil of verified HACCP programs documented food safety systems and good manufacturing practices.
- This specification is based on current crop attributes and availability and is subject to change due to uncontrollable conditions in the source.
- The use of any remaining residues of pesticides, fungicides, herbicides, etc., must comply with the prevailing Federal and International Guidelines as set forth and amended.
- Nutritional information may vary due to growing conditions, seed stock, and frequency of nutritional testing.
- Acceptance: If the product or any part supplied under the sales order is processed, altered, or tampered with in any way by the buyer, user, or receiver of the goods or any other person, the quality of the goods shall be considered acceptable. All customers' quality control checks are to be completed on the entire load prior to use in production or resale to 3rd parties in the original state or as a blend.
- Methods used outside of their intended scope are verified/validated to the extent agreed upon with the customer.
- The parameters result is an estimated quantity. The associated numerical value is the approximate concentration of the analyte in the sample.

Nutritional Analysis

Nutrients	Value per 100g	Units	Nutrients	Value per 100g	Units
Basic Components			Vitamins		
Water	8.05	g	Vitamin A-IU	42709.00	IU
Energy	318	kcal	Vitamin A-RE	--	RE
Energy from fat	--	kcal	Vitamin A-RAE	--	RAE
Energy from sat fat	29.34	g	Carotenoid	--	RE
Protein	12.01	g	Retinol	--	RE
Carbohydrates	56.63	g	Beta-Carotene	21850.00	mcg
Total dietary fiber	--	g	Vitamin B1 Thiamine	0.33	mg
Total Soluble Fiber	--	g	Vitamin B2 Riboflavin.	0.919	mg
Total Sugars	9.34	g	Vitamin B3 Niacin	8.701	mg
Added Sugars	--	g	Vitamin B3-Niacin Equiv	8.70	mg
Monosaccharides	--	g	Vitamin B6	2.45	mg
Disaccharides	--	g	Vitamin B12	0	mcg
Other Carbs	--	g	Vitamin B7 Biotin	-	mcg
Fat	16.26	g	Vitamin C	76.40	mg
Saturated Fat	3.26	g	Vitamin D-IU	0	IU
Monounsaturated Fat 18:1	2.75	g	Vitamin D-mcg	--	mcg

polyunsaturated Fat 18:2 Linoleic	7.710	g	Vitamin E-Alpha-Toco	29.83	mg
Trans Fatty Acid 18:3 Linolenic	0.660	g	Folate Naturally Occurring	106.00	mg
Cholesterol	0	mg	Folate, DFE	0	mcg DFE
Minerals			Vitamin K	80.3	mcg
Calcium	148	mg	Pantothenic Acid	0	mg
Chromium	-	mcg	Poly Fats		
Copper	.37	mg	Omega 3 Fatty Acid	--	g
Fluoride	-	mg	Omega 6 Fatty Acid	--	g
Iodine	-	mcg	Other Nutrients		
Iron	7.80	mg	Alcohol	--	g
Magnesium	152	mg	Caffeine	--	mg
Manganese	2.00	mg	Choline	51.50	mg
Molybdenum	-	mcg			
Phosphorus	293	mg			
Potassium	2,014	mg			
Selenium	8.80	mcg			
Sodium	30	mg			
Zinc	2.48	mg			

Updated by:

Odi Dayan

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