

### Specification of Dried Teja (S17) Chili

HS Code	09042219
Packing	10/15/20/25 Kgs - Jute/HDPE/PP Bag or Customized
Loading	7 MTS (20 FT), 14 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat - India
<b>Physical Analysis</b>	
Appearance/Color	Red to Bright Red color
Type	With Stem/Stemless/ Stem Cut
Odor	Strong Typical of Chilli
Taste/Flavour	High Spicy
Quality	Premium
Length	5 - 6 cm (Max)
Breath	0.8 - 1.3 cm (Max)
Skin	Thin
Pods with Stalks	1.00%
Damaged or Discolored Pods	2.00%
Broken Chillies	2.00%
Loose Seeds	1.00%
Drying Process	Sun Dried
<b>Chemical Analysis</b>	
	<b>Maximum Allowable limit</b>
Moisture	14.00%
Ash content	5.00%
Pungency	65000 - 80000 SHU
Capsaicin content in %	0.41 - 0.50 %
ASTA	40 - 60 (Max)
Foreign Material	1.00%
<b>Microbiological analysis</b>	
Total Plate Count (TPC)	100000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	1000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
<b>Mycotoxins</b>	
Aflatoxin - B1	5 PPB
Total Aflatoxin (B1, B2, G1, G2)	10 PPB
<b>Storage Condition</b>	
Temperature	Store at 10 - 15°C Temperature
Humidity	Store in a Dry Place
Self-Life	1 Year from the date of production



 **Registered Office :**  
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