





Specification of Dried Kashmiri Chili

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| 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 |
| Physical Analysis | |
| Appearance/Color | Red to Bright Red color |
| Type | With Stem/Stemless |
| Odor | Typical of Chilli |
| Taste/Flavour | Less Spicy |
| Quality | Premium |
| Length | 10 - 12 cm (Max) |
| Breath | 1.0 - 1.5 cm (Max) |
| Skin | Thicker |
| Pods with Stalks | 1.00% |
| Damaged or Discolored Pods | 2.00% |
| Broken Chillies | 2.00% |
| Loose Seeds | 1.00% |
| Drying Process | Sun Dried |
| Chemical Analysis | |
| | Maximum Allowable limit |
| Moisture | 14.00% |
| Ash content | 5.00% |
| Pungency | 1000 - 2000 SHU |
| Capsaicin content in % | 0.006 - 0.013 % |
| ASTA | 50 - 60 (Max) |
| Foreign Material | 1.00% |
| Microbiological analysis | |
| 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 |
| Mycotoxins | |
| Aflatoxin - B1 | 5 PPB |
| Total Aflatoxin (B1, B2, G1, G2) | 10 PPB |
| Storage Condition | |
| Temperature | Store at 10 - 15°C Temperature |
| Humidity | Store in a Dry Place |
| Self-Life | 1 Year from the date of production |



 **Registered Office :**
G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

 **Manufacturing Unit :**
R. S. No. 129P1P, Nana Jadara, Haripara Road, Mahuva - 364290, India

 +91-8980693060
 Sales@skyagriexport.com
 www.skyagriexport.com
 **Skype :** skyagriexport