

Specification of Dried Chili Flakes

HS Code	09042219
Packing	10/15/20/25 Kgs - HDPE/PP Bag or Customized
Loading	12 MTS (20 FT), 24 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat - India
Physical Analysis	
Appearance/Color	Bright to Deep Red With Chili Seeds
Variety	Teja (S17), Sannam (S4/S10), Kashmiri, etc.
Size	1 x 3 mm or 3 x 6 mm
Odor	Typical of Chilli
Taste/Flavour	Spicy
Quality	Premium
Seeds	5.00% - 30.00%
Chemical Analysis	
	Maximum Allowable limit
Moisture	14.00%
Hot water insoluble	20.00%
Ash content	5.00%
Acid insoluble ash	0.50%
Pungency	1000 - 80000 SHU
Capsaicin content in %	0.006 - 0.50 %
ASTA	40 - 140 (Max)
Foreign Material	1.00%
Major Defects	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
Sudan Total (I - IV)	Not Detected
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

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