

### Specification of Dried Red Chili Powder

HS Code	09042211
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
<b>Physical Analysis</b>	
Appearance/Color	Bright to Deep Red
Size	Below 100 or 120 Mesh
Odor	Typical of Chilli
Taste/Flavour	Spicy
Quality	Premium
<b>Chemical Analysis</b>	
	<b>Maximum Allowable limit</b>
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	20 - 120 (Max)
Foreign Material	1.00%
<b>Microbiological analysis</b>	
Total Plate Count (TPC)	500000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	2000 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
Sudan Total (I - IV)	Not Detected
<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 :**  
 G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

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