

Specification of Dried Indo 5 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
Physical Analysis	
Appearance/Color	Red to Deep Red color
Type	With Stem/Stemless
Odor	Typical of Chilli
Taste/Flavour	Highly Spicy
Quality	Premium
Length	9 - 12 cm (Max)
Breath	1.5 - 2.0 cm (Max)
Skin	Thiner
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	50000 - 60000 SHU
Capsaicin content in %	0.31 - 0.38 %
ASTA	50 - 70 (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 :**
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