

## Product Specification

<b>Product Name:</b>	<b>Carolina Reaper Chilli Mash Seedless</b>	<b>Specification Number:</b>	<b>TCDRM03</b>
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<b>Main number</b>	<b>+ 44 1242 245999</b>
<b>Commercial contacts</b>	
Ivor Davis (Sales Director)	+44 7837 787399
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Justin Roberts (Sales & Business Development Manager (Europe))	+44 7917 920 163

<b>Ingredient Declaration:</b>	Carolina Reaper peppers (82-85%) (Capsicum Chinense), Salt (12-15%), Acetic Acid (3%)
<b>Colour:</b>	Red (colour may change due to seasonal variations and maturity of the product)
<b>Appearance:</b>	Carolina Reaper pepper ground with seeds
<b>Odour:</b>	Characteristic of fermented hot pepper
<b>Extraneous matter:</b>	Practically free from

<b>Country of Origin/Manufacture:</b>	<b>Ecuador</b>
<b>Shelf life:</b>	24 months from DOM

<b>Allergen Information</b>
The product does not contain allergenic material and is not produced in a facility handling allergenic materials.

<b>Storage Conditions</b>
<ul style="list-style-type: none"> <li>• Cool (5 to 25°C) dry (&lt;50% RH) and away from direct heat or light.</li> <li>• Product must be stirred regularly as the product will separate during transport and storage. Stirring will also vent any gases produced during extended fermentation.</li> <li>• The container should be closed airtight after use and headspace should be minimised as product will oxidise when exposed to air and may form mould over time.</li> </ul>

<b>Label Information</b>
<ul style="list-style-type: none"> <li>• Product name</li> <li>• Batch/identification coding</li> <li>• Pack unit weight</li> <li>• Best before end code</li> </ul>

<b>Typical Nutritional Information per 100 Grams (Calculated)</b>
<ul style="list-style-type: none"> <li>• kJ: 196                                      Kcal: 46</li> <li>• Protein: 1.6g</li> <li>• Carbohydrates by difference: 6.2g                                      Of which sugars: 4.5g</li> </ul>

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<ul style="list-style-type: none"> <li>Fat: 0.4g</li> <li>Fibre: 1.3g</li> <li>Sodium: 4800 mg</li> </ul>	Of which saturates: Trace g
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### Typical chemical Standards

<ul style="list-style-type: none"> <li>pH: &lt;4</li> <li>Salt: 12-15%</li> <li>Acidity: 3%</li> <li>Pungency: Typical SHU 100,000 – 150,000 (Heat units can vary considerably within a species and is further affected by seasonal variations/regional cultivation/climate conditions).</li> </ul>
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### Typical Microbiological Standards

<ul style="list-style-type: none"> <li>This product has a pH &lt;4 and will not support proliferation of bacteria</li> </ul>
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### Other


<ul style="list-style-type: none"> <li>This product is an intermediate raw material intended to be further processed by heating, cooking or/and acidifying among other food manufacturing techniques. This product is not intended for direct consumption without further processing.</li> <li>LLACs (Low level agricultural contaminants). Despite robust controls for primary agricultural products, the presence of LLACs in minor ingredients cannot be discounted and if detected further guidance should be sought from the FSA.</li> <li>GM Status: Does not contain material derived from genetically modified crops.</li> <li>Irradiation: No Chilli Doctor products or ingredients (if appropriate) have undergone ionising irradiation.</li> </ul>
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### Packaging

10kg, 25kg jerrycans or 1000kg IBC
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#### Company policies are available on request

**Specification Agreement:** *Please sign and return the signed page of this specification within 14 days of receipt. If we do not receive this within 14 days, we will deem this specification has been accepted.*

	For the Chilli Doctor	For Supplier/Customer
Signed:		
Name:	Lilly Green	
Position:	Food Safety Department	
Date:	05/01/2022	

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