

GUAJILLO

TECHNICAL DATA SHEET

DESCRIPTION

It is a whole dried chili, reddish-brown in color, with an elongated triangular shape, a thin and shiny skin, a slightly sweet taste and a characteristic smell.

- ✓ **Tariff Item:** 0904211090
- ✓ **Origin:** Olmos - Peru
- ✓ **Certifications:** HACCP, Kosher.



Season:



Physical characteristics:

Color: Dark red to reddish-brown
Shape: Elongated, slightly flattened
Texture: Flexible, not brittle
Surface: Smooth, shiny
Aroma: Mild, fruity
Semillas: Moderate presence (depending on grade)



Highly valued in Mexican gastronomy, the food industry, and sauce processing.

Physicochemical Parameters:

Moisture: ≤ 15 %
Punctuality: 5000 SHU maximum
Spiciness(SHU): 2,500 – 5,000
Impurities: ≤ 1 %
Foreign Matter: Absent
Residues: According to international limits

Size and caliber:

Length: 10 – 15 cm (depending on the variety)
Diameter: 3 – 4 cm

Commercial classification by quality:

Category	Main Features
Premium	Uniform color, whole, flexible fruit, without breakage
Standard	Stable commercial quality
Whole	Fruit without a peduncle, uniform size
Stemless	Selected material for industrial grinding



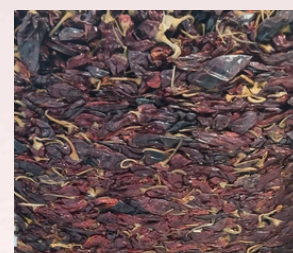
Premium



Standard



Whole



Stemless

Presentation:

- White corrugated cardboard boxes
- First layer of product arranged on food-grade paper (as per customer requirement)
- 11.34 kg net or as per customer requirement.

Storage:

Store in a ventilated, dry place away from odors.