



AGROEXPORTADORA
SOL DE OLMOS S.A.C.

ANCHO CHILE

TECHNICAL DATA SHEET

DESCRIPTION

It is a whole dried pepper, reddish-brown in color, flattened, rough and flexible, with a sweet and spicy taste and a characteristic fruity smell.

- ✓ **Tariff item:** 0904219000
- ✓ **Origin:** Olmos - Peru
- ✓ **Certifications:** HACCP, Kosher.

Season:



Physical characteristics:

- Color:** Red: Rojo oscuro a caoba
Black: Dark brown to glossy black
- Shape:** Broad, flat, oval
- Texture:** Flexible, soft, not brittle
- Surface:** Smooth to slightly wrinkled
- Aroma:** Sweet, deep, slightly smoky
- Seeds:** Moderate presence (depending on grade)



Highly valued in Mexican gastronomy, traditional sauces and the gourmet industry.

Physicochemical Parameters:

- Moisture:** $\leq 15\%$
- Punctuality:** 5000 SHU maximum
- Impurities:** $\leq 1\%$
- Foreign matter:** Absent
- Aflatoxins:** Compliant with current regulations
- Residues:** According to international MRLs

Size and caliber:

- Length:** 10 – 14 cm (según variedad)
- Diameter:** 6 – 8 cm

Commercial classification by quality:

Category	Main Features
Premium	Intense color, whole, flexible fruits, without breaks.
Standard	Uniform commercial quality.
Stemless	Fruit without peduncle, uniform size.
Whole	Good appearance, minor defects.
Whole	Material selected for industrial grinding.



Premium



Standard



Whole



Stemless



Whole

Presentation:

- White corrugated cardboard boxes.
- 11.34 kg net or as per customer requirement.

Storage:

Store in a ventilated, dry place away from odors.