

# TECHNICAL DATA SHEET: CHIPOTLE CHILI

**PRODUCT:** Chipotle Chili

**TARIFF ITEM:** 09.04.21.90.00

## DESCRIPTION:

It is made from carefully selected ripe jalapeño fruits (*Capsicum annuum* L.), subjected to a traditional smoking process and subsequent dehydration to develop its characteristic intense aroma, smoky flavor and moderate level of spiciness.



## Organoleptic Aspects

| PARAMETER  | SPECIFICATION                |
|------------|------------------------------|
| Appearance | Whole dried fruits           |
| Color      | Dark reddish brown           |
| Aroma      | Characteristic smoky flavor  |
| Flavor     | Smoky with medium spiciness  |
| Texture    | Flexible to slightly brittle |

## STORAGE

Recommended temperature: 15-20 °C  
Relative humidity: <65%

## PACKAGE AND PACKAGING

- Packaging: Corrugated cardboard boxes
- Net weight: 10 kg, 20 kg, or as required
- Labeling: Product, variety, net weight, batch, producer/exporter, country of origin, packing date, traceability

## Physical Aspects

| PARAMETER      | SPECIFICATION |
|----------------|---------------|
| Humidity       | ≤12 %         |
| Foreign matter | ≤0.5 %        |
| Damaged fruit  | ≤2 %          |
| Live insects   | Absence       |
| Strange smells | Absence       |

## Microbiological Aspects

| PARAMETER          | SPECIFICATION   |
|--------------------|-----------------|
| Mesophilic Aerobes | ≤100,000 UFC/g  |
| Molds and Yeasts   | ≤10,000 UFC/g   |
| Total Coliforms    | ≤1,000 UFC/g    |
| E. coli            | Absence         |
| Salmonella         | Absence in 25 g |