



RATH & CO-TRADING PTY LTD

Suite 3C, Level 2, 58 Victor Crescent
Narre Warren 3805

Product Specification

Origin	INDIA	Date of issue	12.8.2021
Product Code(s)	HS1110, HS1120, HS1246, HS1248, HS1248-ST, HS1249, HS1249-10, HS1249-ST, HS1272	Supersedes	14.7.2021
Product	CHILLI POWDER	Page 1 of 3	

Product Description:

Chilli Powder is derived from the fruit of the Capsicum annum L. shrub. With a pungent spicy flavour its key constituents include Capsaicin, volatile oil, flavonoids and Steroidal saponins.



Physical Parameters:

Parameter	Limits	Test Method
Colour (ASTA)	Red to Orange Red (grade dependent)	Visual inspection
Aroma	Pungent	Sensory
Taste	Hot and Biting (grade dependent)	Sensory
Granulation	Min 95% passes through mesh size specified on the purchase contract	Asta 10.0
Extraneous matter	1% max target nil	Visual inspection
Foreign matter (glass, metal, stones)	0%	Visual inspection
Moisture	6-12%	Asta 2.0

Grade Parameters:

Parameters	Asta Colour Limits	Scoville Heat Unit	Measurement
Ground Kashmiri Chillies Premium	140-160	5000-15,000+/- 2000SHU	Asta 20.1 (Colour Units)
Ground Kashmiri Chillies	90-180	15,000 – 20,000 +/- 5000SHU	
Ground Chillies Birds eye	32-95	80,000- 100,000+/- 5000SHU	Asta 21.3 (Heat Units)
Ground Chillies Premium 35-40 SHU	75-100	30,000 - 40,000+/- 5000SHU	
Ground Chillies 35-40 SHU	50-60	30,000 - 40,000+/- 5000SHU	



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Microbial Parameters:

Non-Steam Treated:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

****Advisory Statement:** It is recommended that non-steam treated product undergo a heat treatment step (such as cooking), prior to human consumption.

Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<500,000cfu/g
Yeast and Mould	<1000cfu/g

NUTRITION INFORMATION		
Servings per package:	100.00	
Serving size:	100.00 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1580 kJ	1580 kJ
Protein	14.1 g	14.1 g
Fat, total	16.8 g	16.8 g
- saturated	3.0 g	3.0 g
Carbohydrate	29.6 g	29.6 g
- sugars	10.4 g	10.4 g
Sodium	34 mg	34 mg

Nutritional Information:

Nutritional information is a theoretical calculation derived from FSANZ.

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.



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Allergen

Present in Product

YES / NO

Cereals containing gluten&their products(wheat,rye,barley,oats,spelt)	No
Crustacea & crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/wout shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

Bulk 20-25kg bags or cartons container 10x1kg inner bags.

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.