



U. S. CONSUMER PRODUCTS DIVISION
McCORMICK & COMPANY, INC.

HEADQUARTERS ADDRESS: 24 SCHILLING RD, SUITE 1, HUNT VALLEY, MD 21031 USA
TELEPHONE: (410) 771-7665

Product Technical Data

931954 CHILI POWDER CHOICE 3/6# BTL

PRODUCT PROFILE

The whole, ripe fruit of Capsicum annuum L., which is dried, ground, blended with spices, salt, and processed to achieve desired pungency, caramelized color and flavor.

GENERAL REQUIREMENTS

Product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and to any other federal, state or local laws and ordinances. Product processing, preparation, packaging, handling and storage shall also conform to the above regulations and requirements.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavour and Colour/Appearance:

AROMA/ FLAVOR: Caramel-like aroma; slightly biting, earthy flavor. COLOR/ APPEARANCE: Dark brownish-red powder

INGREDIENT STATEMENT

INGREDIENTS: CHILI PEPPER, SALT, CUMIN, OREGANO, SILICON DIOXIDE (TO MAKE FREE FLOWING) & GARLIC.

Spanish for FS:

CHILE, SAL, COMINO, ORÉGANO, DIÓXIDO DE SILICIO (ADITIVO PARA DAR FLUIDEZ) Y AJO.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH
Avoid direct light, heat, odour

PACKAGING

As per customer requirement

SHELF LIFE

Shelf Life: 720 DAYS

Date of Issuance March 28, 2024

Supersedes January 05, 2021

Issued By

PIETA, DOROTA

Signature

Dorota Pieta

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™