


## Cayenne Powder - Product Specification - **HEAT TREATED**

### PRODUCT INFORMATION

Product Description	The dried and ground stemless, ripe fruit of the plant <i>Capsicum frutescens</i> L. or <i>Capsicum annum</i> L.	
Product Code	11CAY	
Ingredient Declaration	Cayenne	
Flavour and Odour	Pungent, well known and characteristic of Cayenne	
Appearance	Bright red/ orange free flowing powder	
Country of Origin	India/ China/ South America/ East Africa/ Perú/ Malawi/ Zimbabwe/ Uganda/ Nigeria	

### PRODUCT PROFILE

Particle Size	95% to pass through a 500-600 micron sieve
Extraneous Matter %	<1
Foreign Matter %	<1
Metal Detection (minimum)	Ferrous 1.0mm Non Ferrous 1.5mm Stainless Steel 2.0mm
Moisture %	<12
Total Ash %	<10
Acid Insoluble Ash %	<2
Aflatoxin B1	<5 (µg/kg)
Aflatoxin B1 + B2 +G1+G2	<10 (µg/kg)
Ochratoxin	<20 (µg/kg)
Scoville Rating	35,000 - 65,500
Pesticides & Heavy Metals	Meets EU regulations

### MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED

Total Viable Count /g	<100,000
E Coli /g	<10
Enterobacteriaceae /g	<650
Salmonella /25g	Negative in 25g
Yeasts and Moulds /g	<1200

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**ADDITIONAL TESTING**

Illegal Dyes	Meets EU regulations
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**NUTRITIONAL INFORMATION / 100G**

Energy kcals	318
Energy kJ	1331
Protein (g)	12.01
Fat (g)	17.27
of which Saturates (g)	2.462
Carbohydrate (g)	56.63
of which Sugars (g)	7.19
Fibre (g)	27.2
Sodium (mg)	30
Salt (g)	0.075

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**INTOLERANCE AND ALLERGEN INFORMATION**

Please ensure you have read our Allergen Policy statement available [here](#). For further information about allergen handling by JustIngredients Limited and its suppliers, please read our online guide [here](#).

**Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.**

Cereal/Wheat products	
Nut and nut products	
Peanuts and products thereof	
Soybean and products thereof	
Sesame seed and products thereof	
Mustard and products thereof	
Milk and Dairy Products	
Products containing Sulphur dioxide and sulphites >10mg/kg	
Celery and products thereof	
Molluscs (including squid and octopus)	
Seafood and shellfish	
Egg products	
Fish and fish products	
Lupin (ie leguminous plants, lupin flour)	
Colours	
Flavourings	
Preservatives	

**ADVISORY STATEMENT**

This product may be subject to cross-contamination with Peanuts at origin. JustIngredients Limited uses suppliers that are aware of allergen contamination and these suppliers have controls in place to limit exposure to allergens. JustIngredients Limited cannot guarantee that this product is free from any traces of Peanuts. If there is any doubt about the suitability of this product for the intended use, please seek further advice.

**Please see also the “Use in production” clause in our product specification**

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### ALLERGEN STATEMENT

JustIngredients Limited supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients Limited and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email [technical@justingredients.co.uk](mailto:technical@justingredients.co.uk).

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

### ADDITIONAL INFORMATION

**Key:** ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email [technical@justingredients.co.uk](mailto:technical@justingredients.co.uk).

Vegetarian (Suitable)	✓
Vegan (Suitable)	✓
Organic (Certified)	
Kosher (Suitable)	✓

### STORAGE & SHELF LIFE

Shelf Life	Typical shelf life is 2 years.
Storage	Store in cool dry conditions away from direct sunlight
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable

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### PESTICIDE STATEMENT

JustIngredients Limited do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients Limited and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients Limited. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

### HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team [technical@justingredients.co.uk](mailto:technical@justingredients.co.uk)

### HEAT TREATMENT

This product has been heat treated by the manufacturer to reduce the microbiological levels within the product. The temperature and period of heat treatment varies depending on the nature of the product and as a consequence, analytical results may vary from batch to batch. This product is not sterile. Buyers should seek further information from our technical team by emailing [technical@justingredients.co.uk](mailto:technical@justingredients.co.uk). JustIngredients Limited will not accept responsibility for the incorrect application of products which result in final products being rejected.

### USE IN PRODUCTION

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or resale to 3<sup>rd</sup> parties in original state or as a blend.

### TERMS OF SALE

All sales are subject to our terms and conditions. You can view our full terms and conditions on our website for orders placed through our retail ([justingredients.co.uk](http://justingredients.co.uk)) and wholesale ([trade.justingredients.co.uk](http://trade.justingredients.co.uk)) websites as well as for offline orders placed directly with our customer service team. Please see: [www.justingredients.co.uk/ji-terms](http://www.justingredients.co.uk/ji-terms)

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For internal use only. Please contact [technical@justingredients.co.uk](mailto:technical@justingredients.co.uk) if you require a signed specification.

For and on behalf of Supplier: JustIngredients Limited		For and on behalf of Customer
Signature:		
Print Name:	Jess Kenyon-May	
Position:	Technical & Compliance Coordinator	
Company name:	JustIngredients Limited	
Date:	15/09/2023	