



MANUFACTURER & EXPORTER OF SPICE POWDER,
WHOLE SPICES, SEASONINGS AND DEHYDRATED VEGETABLES

www.zestnzingfoods.com

010 MAY 2025

CERTIFICATE OF ANALYSIS

Product Name	Red Chilli Powder
HS Code	09042219
Origin	India
Botanical Name	Capsicum annum / Capsicum frutescens
Family	Solanaceae
Harvest Time	February to April
Packing	1 kg, 5 kg, 10 kg, 25 kg, 40 kg (PP Bags or Customized)
Loading Capacity	20 Ft: 16 MTS, 40 Ft: 27 MTS

Physical Analysis

Appearance/Color	Bright to Deep Red
Size (powder)	Below 100 or 120 Mesh
Variety	Teja, S4, 5531, Baydgi, Kashmiri, 341
Quality	DLX, Best, Medium
Taste / Flavor	Spicy

Chemical Analysis

	Maximum Allowable limit
Moisture	14.00% Max
Hot water insoluble	20.00% Max
Ash content	5.00%
Acid insoluble ash	0.50%
Foreign matter	1.00%
Pungency	1000 - 80000 SHU
Capsaicin content in %	0.006 - 0.50 %
ASTA	20 - 150 (Max)

Microbiological analysis

Total Plate Count (TPC)	500000 cfu/gm
Yeast & Molds	2000 cfu/gm
Coliform Germs	500 cfu/gm
Salmonella	Absent in 25 g
E- Coli	10 cfu/gm
Bacillus Cereus	10 cfu/gm

Mycotoxins

Aflatoxin - B1	5 PPB
Total Aflatoxin (B1, B2, G1, G2)	10 PPB
Sudan Total (I - IV)	Not Detected



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Storage Condition

Temperature	Store at 10 - 15°C Temperature
Humidity	Store in a Dry Place
Self-Life	1 Year from the date of production

K SHEETAL is your trusted source for top-quality chili powders. Our dry red pepper powders are meticulously prepared from a variety of chili types, including Teja, Sannam, Byadgi, Wrinkle, and Kashmiri. Among these, Teja S17, Sannam S4/S10, and Kashmiri chili powders are highly sought after worldwide.

Our chili powders are available in two distinct ways to cater to your preferences:

- 1) Pungency Level
- 2) Color Value or ASTA Level

Depending on your specific requirements for pungency and ASTA levels, our chili powder can be produced from a single chili variant or as a blend of two or more. For instance, our hot chili powder, with a pungency level exceeding 55,000 SHU and an ASTA level of 40-60, is crafted from Teja chili. To achieve hot chili powder with a higher ASTA level (100-120), we combine Teja Chili with another chili boasting a high ASTA level. This process balances pungency with increased ASTA levels, meeting your exact preferences.

At K SHEETAL, our commitment is to deliver products of the utmost quality. We take great care throughout the entire spice production process, from sourcing raw materials to the final packing and delivery of our products. Your satisfaction is our priority, and we're dedicated to providing you with the finest chili powders tailored to your needs.

- 1) **Fiery Spice:** Dry red chili powder is known for its intense heat and adds a bold, spicy kick to your culinary creations.
- 2) **Culinary Uses:** It's a staple in many global cuisines, enriching dishes with its heat and depth of flavor. Dry red chili powder is essential for spicing up curries, sauces, soups, and various savory recipes.
- 3) **Flavorful Heat:** It provides a distinct, smoky flavor in addition to its spiciness, making it a versatile spice for seasoning.
- 4) **Versatile Ingredient:** Use it to adjust the level of spiciness in your dishes according to your preference.
- 5) **Health Benefits:** Some studies suggest that capsaicin, the compound responsible for the spiciness, may have potential health benefits, including pain relief and metabolism boosting.
- 6) **DIY Seasoning:** You can create custom spice blends by incorporating dry red chili powder, allowing you to tailor flavors to your liking.

In summary, dry red chili powder is a bold and fiery spice that's a culinary essential for those who enjoy spicy and flavorful dishes. It's used in a wide variety of cuisines and offers the potential for unique health benefits.

Disclaimer

The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept on the facts of the above dates liability with respect to accuracy and precision. The purchaser of this product is responsible to verify whether the application and declaration of this product comply with the existing local laws.



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