PRODUCT SPECIFICATION SHEET

Egyptian Chili

Capsicum annuum L. / Capsicum frutescens L.

DOCUMENT NO.	ISSUE	DATE
OH-SPEC-CHL-01	01	19.11.2026

01 PRODUCT IDENTIFICATION

Product name	**Egyptian Chili**
Botanical name	*Capsicum annuum* L. and *Capsicum frutescens* L. (pungent types)
Plant family	Solanaceae
Part used	Dried ripe fruits (pods)
Form / cut	Whole pods (with or without stems), crushed 2–4 mm or powder
HS code (reference)	0904.21 *
Country of origin	Egypt
Country of processing	Egypt
Harvest season	June to November
Treatment status	Not heat treated, not irradiated, not fumigated with ethylene oxide. Steam-sterilised grade available on request.

02 DESCRIPTION OF PROCESSING

1. **Harvest & drying**
Ripe red pods are harvested, sun-dried, de-stemmed where specified and cleaned.

2. **Receiving**
Each lot is opened, sampled and checked against the purchase grade (appearance, odour, moisture, foreign matter).

3. **Pre-cleaning**
Multi-deck sieve pre-cleaner with de-stoner and dust aspiration.

4. **Grading**
Air classifier, indent cylinders and gravity separator remove stems, broken parts and heavy foreign matter.

5. **Milling & sieving**
Pods are crushed or ground and sieved to the specified size; heat is blended to grade.

6. **Hand inspection**
Final inspection belt fitted with high-intensity magnets.

7. **Metal detection**
Every packed unit passes through a calibrated metal detector.

8. **Packing**
Packed in clean, food-grade packaging, labelled with lot code and stored on pallets.

03 SENSORY & PHYSICAL CHARACTERISTICS

Appearance	Whole pods, flakes with seeds, or fine powder according to grade
Colour	Bright red to dark red
Flavour	Hot, pungent, fruity
Odour	Characteristic of chili; no musty, burnt or foreign odours
Texture	Dehydrated, free-flowing

04 ANALYTICAL VALUES

PARAMETER	MINIMUM	MAXIMUM	METHOD
Moisture (% w/w)	—	11.0 %	ISO 939
Pungency (SHU)	15,000	40,000	HPLC (ISO 7543-2), grade on request
Extractable colour (ASTA units)	60	—	ASTA 20.1
Total ash (% w/w)	—	8.0 %	ISO 928
Acid-insoluble ash (% w/w)	—	1.0 %	ISO 930

MYCOTOXINS

MYCOTOXIN	MAXIMUM
Aflatoxin B1	5 µg/kg
Aflatoxins total (B1+B2+G1+G2)	10 µg/kg
Ochratoxin A	20 µg/kg

Aflatoxins and ochratoxin A in accordance with Regulation (EU) 2023/915 for Capsicum spp. (dried fruits, whole or ground, including chillies, chilli powder, cayenne and paprika).

05 PHYSICAL VALUES & FOREIGN-BODY CONTROL

PARAMETER	TARGET	MINIMUM	MAXIMUM
Particle size	Per grade	—	—
Stems and stalks	—	—	< 2.0 %
Extraneous matter	—	—	< 0.5 %
Foreign material (stones, glass, metal, insects)	—	—	Absent

METAL DETECTION – TEST PIECES	FERROUS (FE)	NON-FERROUS (NON-FE)	STAINLESS STEEL (SS)
Metal detector, every packed unit	1.5 mm	1.5 mm	2.0 mm

High-intensity magnets are fitted at the sorter inputs and outputs and on the final inspection belt. Rejected units are quarantined and investigated.

06 MICROBIOLOGICAL VALUES

ORGANISM	MAXIMUM (CFU/G)
Total viable count (TVC)	10^6
Coliforms	10^4
Bacillus cereus	10^3
Escherichia coli	10^3
Salmonella spp.	Absent in 25 g
Yeasts	10^5
Moulds	10^5

Methods: ISO 4833-1 (TVC), ISO 4832 (coliforms), ISO 21528-2 (Enterobacteriaceae), ISO 7932 (B. cereus), ISO 16649-2 (E. coli), ISO 6888-1 (coagulase-positive staphylococci), ISO 6579-1 (Salmonella), ISO 21527 (yeasts & moulds), carried out by an accredited external laboratory.

07 CONTAMINANTS & RESIDUES

Pesticide residues	Within the maximum residue levels of Regulation (EC) No 396/2005 and retained UK legislation. A multi-residue screen is available per lot on request.
Heavy metals	Lead ≤ 0.60 mg/kg (dried fruit spices); cadmium and mercury in accordance with Regulation (EU) 2023/915 and current UK contaminants legislation.
Pyrrolizidine alkaloids	No EU maximum level applies to this product. Weed control in the field and cleaning/sorting minimise PA-containing weed seeds and plant parts.
Illegal dyes	Sudan I–IV, Sudan Red 7B, Para Red, Rhodamine B, Orange II and other non-permitted colours: absent (each < 0.5 mg/kg). No colours of any kind added.
Polycyclic aromatic hydrocarbons	Benzo(a)pyrene ≤ 10 µg/kg and sum of 4 PAH ≤ 50 µg/kg, in accordance with Regulation (EU) 2023/915.
Ethylene oxide	Not used at any stage. Product complies with the EU MRL for ethylene oxide (sum).
Irradiation	The product is not irradiated and contains no irradiated ingredients.

08 NUTRITIONAL INFORMATION *(typical values per 100 g)*

NUTRIENT	PER 100 G
Energy	1331 kJ / 318 kcal
Fat	17 g
of which saturates	3.3 g
Carbohydrate	57 g
of which sugars	10 g
Protein	12 g
Salt	0.07 g

Typical values from USDA FoodData Central (SR Legacy) reference data for the dried product; not a guaranteed analysis.

09 ALLERGEN INFORMATION

ALLERGEN (ANNEX II, REG. (EU) 1169/2011)	IN PRODUCT	ON SITE	PROCESSED ON SITE	SUPPLY-CHAIN RISK
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and products thereof)	No	No	No	No
Crustaceans and products thereof	No	No	No	No
Eggs and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	Yes
Soybeans and products thereof	No	No	No	No
Milk and dairy products (including lactose)	No	No	No	No
Tree nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia, Queensland nut)	No	No	No	Yes
Celery and products thereof	No	Yes	Yes	No
Mustard and products thereof	No	No	No	No
Sesame seeds and products thereof	No	Yes	Yes	No
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/L as SO_2)	No	No	No	No

ALLERGEN (ANNEX II, REG. (EU) 1169/2011)	IN PRODUCT	ON SITE	PROCESSED ON SITE	SUPPLY-CHAIN RISK
Lupin and products thereof	No	No	No	No
Molluscs and products thereof	No	No	No	No

Allergens in product	**None**
*** Supply-chain note**	Traces of peanut and tree-nut protein cannot be fully excluded because herbs are grown, harvested, transported and stored in open agricultural environments.
Allergen control on site	Celery and sesame seeds are handled on site. Segregated storage, scheduled production with validated cleaning between products, and trained staff are used to prevent cross-contact.
'May contain' advice	May contain traces of peanuts and tree nuts due to agricultural and environmental cross-contamination. Customer to risk-assess for final labelling.

10 PRODUCT SUITABILITY

DIET	SUITABLE	CERTIFICATE
Vegetarians	Yes	—
Vegans	Yes	—
Kosher	Yes	Available on request
Halal	Yes	Available on request
Coeliacs (gluten-free)	Yes	—
Organic	On request	Organic grade available from certified farms

11 STATEMENTS

GMO (Reg. (EC) 1829/2003 & 1830/2003)	Neither the product nor any component is produced from genetically modified varieties: **Yes**. Produced from identity-preserved raw materials: **No**. Produced from raw materials of GM origin: **No**. Requires GMO declaration: **No**.
Nut and peanut	Orient Herbs does not process peanuts or tree nuts. Because many herbs are grown and transported near nuts and peanuts at origin, and containers are outside our control, we cannot give a categorical nut-free guarantee.
Infestation	Goods are cleaned and inspected but, unless heat- or vacuum-treated, cannot be guaranteed free from later infestation. Store as stated below.
Foreign matter	Glass and brittle-plastic policy, pest-control programme and metal detection are in place under our HACCP-based food-safety management system.

12 PACKING, LABELLING & TRACEABILITY

Standard packing	Woven PP bags or multi-wall paper bags with food-grade PE liner, 25 kg net per bag. Big bags (500–1,000 kg) on request.
Palletising	Clean, fumigated or heat-treated (ISPM 15) wooden pallets, stretch-wrapped.
Label on each unit	Product name, botanical name, lot number, net weight, production date, best-before date, country of origin and buyer's shipping marks.
Traceability	Lot code links each unit to farm / grower, harvest date, processing batch and laboratory results. Mock recall tested at least once a year.
Documents per shipment	Certificate of analysis per lot, phytosanitary certificate, certificate of origin (EUR.1 where applicable), packing list and commercial invoice.

13 STORAGE & SHELF LIFE

Storage	On pallets in cool, dry, hygienic, pest-controlled conditions; away from direct sunlight and strong odours. Recommended < 25 °C and < 65 % RH.
Shelf life	24 months from production in unopened original packaging. Delivered with at least 75 % of shelf life remaining.

14 COMPLIANCE & CERTIFICATION

Legislation	The material complies with all relevant EU and UK food legislation for dried spices at the date of issue.
Factory	HACCP-based food-safety management system; current certificates available on request.
Farms	Selected Egyptian growers working to Good Agricultural Practice (GAP), with farm-level traceability.
Quality control	Each lot is checked on receipt, during processing and before release. Retained samples are kept for the full shelf life.

15 APPROVAL

Document no.	OH-SPEC-CHL-01
Issue / date	01 / 19.11.2026
Prepared by	Quality Control Department
Approved by	

NAME & TITLE

SIGNATURE

COMPANY STAMP

** HS code for reference only; the importer should confirm classification with its customs broker. This specification supersedes all previous issues. Changes are notified to the customer in writing before supply.*