

Typical Certificate of Analysis

PRODUCT DESCRIPTION

Product Name	Cayenne Pepper - Organic		
Botanical Name	Capsicum annuum (approx 35,000 HU)		
Item No	78	Lot No	Available on request
		Origin	Available on request

PHYSICAL ANALYSIS

MICROBIOLOGICAL ANALYSIS

Color	Red	Total Plate Count	400,000	cfu/gm
Part	Pepper	Coliform	<10	cfu/gm
Form	Powder	E. Coli	<3	cfu/gm
Aroma	Spicy	S. aureus	N/A	
		Staph A	N/A	
Moisture	N/A	Yeast	<10	cfu/gm
Taste	Spicy	Mold	220	cfu/gm
		Salmonella	Negative	

CERTIFICATES AND STATEMENTS: N/A

Organic Certified.

No pesticides were used to grow this product.

No solvents were used to produce this product, nor excipients.

This product is free of any additives or preservatives.

This product has not been tested.

Product does not contain GMO.

STORAGE: Shelf life of this product is influenced by many conditions of which temperture, exposure to light, air, heat and general good storage are the major factors.

Shelf life of up to 3 years if properly stored in sealed containers.

Store under cool, dry conditions in sealed container.

The best before date is subjective and should be conttrolled by QC/QA.

STABILITY: Manufacture Date: Available on request Best Before Date: Available on request



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