



## PRODUCT SPECIFICATION

### ORGANIC CHILLI FLAKES

DACE chili flakes is processed from highest quality chili, which is grown organically in the mountainous areas of Northern Vietnam. Own our Chili plant base to make sure qualified pesticide standard in EU, USA, and Japan. At DACE, advanced production equipment, fully automatic and enclosed modern grinding lines to make sure top hygiene and purity. Freshly harvested chilli fruits will be inspected, washed, dried, milled to size, metal detected, and packed to stock. The production is in accordance with current HACCP and ORGANIC principles.

Product Information	
Scientific Name	Capsicum annum
Part of Plant	Root
Origin	Vietnam

Physical Characteristics	
Appearance	Orange to Red Powder
Moisture	Max 10.0%
SHU	50.000-70.000 SHU

Heavy Metals Analysis	
Lead	<1.5 mg/kg
Cadmium	<1 mg/kg
Arsenic	<0.1 mg/kg
Mercury	<0.1 mg/kg

Microbiological Analysis	
Total Plate Count	<1*10 <sup>5</sup> cfu/gr
Yeast and Mold	<1*10 <sup>6</sup> cfu/gr
Salmonella	Absent in 25gr
<i>E.Coli</i>	<1*10 <sup>3</sup> cfu/gr

Contaminants/Residues	
Pesticides	Conform to the European regulations concerning the determination of maximum levels of pesticides in foods (not detected)
Aflatoxin B1	5µg/kg
Total aflatoxins (B1+B2+G1+G2)	10µg/kg
Ochratoxin A	15µg/kg
Foreign matter	≤1%



## PACKAGING

25kgs/kraft bag

## SHELF LIFE and STORAGE

Store in a cool and dry place. Keep away from strong direct light.

Shelf Life: 24 months since the production date.

## TREATMENT and NON-GMO

We confirm that we do not work with irradiation, ETO and dismiss it from suppliers. This product is the result of traditional processing methods, which do not involve the use of genetic modification techniques that lead to genetically modified organisms on the deliberate release into the environment of genetically modified organisms.

## ALLERGENS STATEMENT AND ANIMAL WELFARE

The product is free from allergens and additives and not has been tested on animals.

## CERTIFICATIONS



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