



Phone: +91 83201 66771
Web: fittreeinternational.com
Email: info@fittreeinternational.com

Dried Red Chilli Flakes Specification Sheet

1. Product Overview

Product Name: Dried Red Chilli Flakes (Crushed Red Pepper) Botanical Name: Capsicum annum Description: Made from dried, crushed whole chili peppers consisting of flakes and seeds. Appearance: Red to dark red flakes with yellowish-cream seeds. Flavor/Aroma: Pungent heat with slightly smoky, earthy aroma.

2. Physical & Chemical Requirements

Parameter	Specification	Test Method
Moisture Content	Max 10% – 12%	Oven Dry Method
Scoville Heat Units (SHU)	25,000 – 40,000	HPLC
Pungency (Capsaicin)	0.15% – 0.25%	HPLC
Total Ash	Max 8% Max	Gravimetric
Acid Insoluble Ash	1.25% 2mm –	Gravimetric Sieve
Particle Size	5mm	Analysis

3. Sensory Standards

Color: Bright red flakes; excessive brown/black indicates aging. Texture: Dry, free-flowing, non-clumping. Seed Ratio: Typically 25% – 35% by weight.

4. Microbiological Limits

Total Plate Count: < 100,000 CFU/g Yeast & Mold: < 1,000 CFU/g Salmonella: Absent in 25g E. coli: < 10 CFU/g Aflatoxin (Total): < 10 ppb

5. Storage & Shelf Life

Storage: Cool, dry place below 20°C away from sunlight and heat. Packaging: High-barrier foil bags, PET jars, or multi-wall paper bags with liners. Shelf Life: 18–24 months (color and pungency gradually reduce over time).

6. Compliance & Safety

Non-GMO product. Allergens: Free from gluten, soy, and nuts (unless processed on shared equipment). Adulteration: Free from added dyes, artificial flavors, or fillers.

CHILLI | SESAME | RAISIN | SPICES | HERBS

GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE