

## African Birds Eye Chilli Spec

**Description:** African Birds eye chilli commonly known as the Peri- Peri chilli is a small chilli grown in African Regions. Malawi is traditionally the home of the Birds eye chilli.

**Commodity Group :** Capsicum

**Description :** Small (2-3cms) Red to Orange in colour. Pungent in smell.

**Heat level :** Usually ranges from 70,000 to 90,000 SHU

**Use :** Used as a dry whole chilli or in powder format or sauce ingredient

**Additives :** No Additives

**Country of Origin :** Malawi

**Allergens :** Product does not contain common Allergens at concentrations higher than set legal limits (e.g. wheat, peanuts, tree nuts, soy and milk)

**Foreign Matter:** No Metal pieces (ferrous and non-ferrous), Glass, Hard Plastic, Rodent and Bird faeces etc, Foreign plant/materials: Common allergens not declared, Cigarette stubs, Plasters, Insect infestation, Bones, Large Stones greater than 3mm, Wood pieces greater than 5mm, Woody pieces of plants that remain hard during re-hydration and/or greater than 5mm, Insect pieces greater than 5mm, Hard kernels greater than 5mm, String/rope greater

### Microbiology

e.coli < 1.000 KbE/g

Staph. Aureus <100 KbE/g

Bac. Cereus <1.000 kbE/g

Salmonellae n.n in 25g

Yeasts <10.00 KbE/g

Mould <10.000 KbE/g

Aflatoxin B1,B2,G1,G2 , Total < 1.0 pg/kg

Ochratoxin A < 1.0 pg/kg

Testing carried out by Campden BRI , Chipping Campden UK.

**Packaging :** 25 kg Poly woven sacks (food approved)