

## Red Chili Powder – Product Specification

### 1. Product Details:

- **Product Name:** Red Chili Powder
- **HS Code:** 09042211
- **Origin:** India
- **Varieties:** Teja S17, Byadgi, Guntur, Sanam, 668



### 2. Physical Specifications:

Parameter	Specification
Color	Bright red to Deep red
Form	Fine Powder
Particle Size	40-80 Mesh (Customizable)
Aroma/Taste	Hot, Spicy, Pungent, Characteristic
Purity	Max 99%
Foreign Matter	Max 0.5%

### 3. Chemical Analysis:

Parameter	Standard Range
SHU(Heat Level)	20,000 to 100,000 SHU
ASTA Color Value	Min 80 – 160 (Variety dependent)
Moisture	Max 10%
Ash Content	≤8%
Acid Insoluble Ash	≤1.5%
Capsaicin Content	0.2% to 0.5%
Aflatoxin (B1 + B2 + G1 + G2)	Max 10 PPB
Ethylene Oxide	Not Permitted / ≤ 0.1 mg/kg

### 4. Packing and Shipping Details:

- **Packing:**
  - PP Bags, HDPE Bags, Paper Bags or customized packaging.
  - Sizes: 10kg/25kg/50kg bags
- **Load Capacity:**
  - 20 FT Container: 17-18 MT
  - 40 FT Container: 26-28 MT
- **Shelf Life:** Up to 12-18 months if stored properly.



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## 5. Key Features:

- **100% Natural & Pure:** Made from premium-quality, sun-dried red chillies — finely ground and free from artificial colour or additives.
- **Rich Colour & Pungency:** Provides vibrant red colour, strong aroma, and spicy flavour — ideal for authentic culinary preparations.
- **Culinary Versatility:** Widely used in curries, sauces, seasonings, snacks, and spice blends for flavour enhancement and natural colouring.
- **Industrial & Food Processing Use:** Suitable for oleoresin extraction, ready-to-eat meals, masala manufacturing, and processed foods.
- **Export Grade Quality:** Hygienically processed under ISO, FSSAI, and ASTA standards — meeting international food safety and purity norms.

