

Red Chili – Product Specification

1. Product Details:

- **Product Name:** Red Chili
- **HS Code:** 09042110
- **Origin:** India
- **Varieties:** Teja S17, Byadgi, Guntur, Sanam, 668



2. Physical Specifications:

Parameter	Specification
Form	Whole Dried Chilies
Color	Bright red to dark red
Skin	Smooth to Wrinkled
Length	5 to 15 cm
Aroma/Taste	Hot, Spicy, Pungent, Characteristic
Foreign Matter	Max 1%
Broken Chili	Max 2-3%

3. Chemical Analysis:

Parameter	Standard Range
SHU (Heat Levels)	20,000 to 100,000 SHU
Capsaicin Content	0.2 to 0.5%
Moisture	Max 11%
Ash Content	≤8%
Acid Insoluble Ash	≤1.5%
Aflatoxin (B1 + B2 + G1 + G2)	10 PPB
Ethylene Oxide	Not Permitted / ≤ 0.1 mg/kg

4. Packing and Shipping Details:

- **Packing:**
 - PP Bags, Jute Bags, or customized packaging.
 - Sizes: 10kg/25kg/50kg bags
- **Load Capacity:**
 - 20 FT Container: 6-7 MT
 - 40 FT Container: 12-14 MT
- **Shelf Life:** Up to 12 months if stored properly.



Dhanam Exim

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5. Key Features:

- **100% Natural & Pure:** Sun-dried and machine-cleaned whole red chillies with vibrant colour and strong aroma.
- **Rich in Colour & Pungency:** Contains natural capsaicin and carotenoids, providing intense heat and bright red colour.
- **Culinary Versatility:** Widely used in curries, sauces, pickles, seasonings, and spice blends for flavour and colour enhancement.
- **Industrial Applications:** Used in oleoresin extraction, spice powders, food processing, and pharmaceutical formulations.
- **Export Grade Quality:** Complies with FSSAI, ISO, and ASTA standards — suitable for food, spice, and industrial applications worldwide.

