



CERTIFICATE OF ANALYSIS

Product Name	Red Chilli Whole
HS Code	09042190
Origin	India
Botanical Name	Capsicum annuum
Family	Solanaceae
Harvest Time	January to May
Packing	1 kg, 5 kg, 10 kg, 25 kg, 40 kg (PP Bags or Customized)
Loading Capacity	20 Ft: 6–7 MTS, 40 Ft: 13–14 MTS

Physical Analysis

Parameter	Specification
Appearance/Color	Bright red to deep red, whole pods
Aroma/Flavor	Pungent and characteristic aroma
Form	Whole
Quality	Premium
Length	5 cm – 12 cm (Variety dependent)
Skin Texture	Smooth to slightly wrinkled

Chemical Analysis

Parameter	Maximum Allowable Limit
Moisture	Max. 12.00%
Total Ash	Max. 8.00%
Acid Insoluble Ash	Max. 1.50%
Capsaicin Content	0.2% to 0.5% (Variety Dependent)
Color Value (ASTA)	60–160 ASTA (Based on variety)

Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count	Max. 1×10^6 cfu/g
Yeast & Molds	Max. 1×10^4 cfu/g
Total Coliform	Max. 1×10^3 cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected

Storage Condition

- **Temperature:** Store at $< 25^{\circ}\text{C}$
- **Humidity:** Store in a Dry Place, $< 60\%$
- **Shelf-Life:** 1 Year from the date of production

Key Points

1. **Natural and Vibrant:** Red chilli whole is prized for its bright color and bold, spicy flavor.
2. **Culinary Uses:**
 - Used in curries, sauces, pickles, and seasoning blends.
 - Key spice in Indian, Chinese, Thai, and Latin cuisines.
3. **Health Benefits:** Known for aiding metabolism, reducing inflammation, and supporting digestive health.
4. **Global Demand:** Widely exported and used worldwide in the food and seasoning industries.