



1. General Product Information

- Product:** Chilli Pepper
- Origin:**Worldwide
 - Varieties:**
 - S17 Teja Chilli** (High pungency, bright red color)
 - Sanam Chilli (334)** (Moderate pungency, deep red color)
 - Byadgi Chilli** (Mild pungency, rich red color, high oil content)
 - Wonder Hot Chilli**
 - Others:** Guntur Chilli, 273 Wrinkle, 341, etc.
- Uses:** Culinary purposes, spice blends, oleoresin extraction, and food coloring.



2. Physical Specifications

Parameter	Range/Specification
Length	5-15 cm (varies with variety)
Color	Bright red, deep red (variety-specific)
Pungency (SHU)	15,000 to 100,000 SHU (variety-dependent)
Moisture Content	8-12% max
Skin	Smooth or wrinkled
Foreign Matter	1-2% max
Broken Chilli	1-2% max
Loose Seeds	1-2% max

Parameter	Specification
Capsaicin Content	0.2% to 0.5%
Aflatoxin Level	Below 5-10 ppb (As per EU standards)
Total Ash	6-8% max
Non-volatile Ether Extract	10-12%

- 20 FT Container:** 7-8 Metric Tons (MT)
- 40 FT Container:** 14-15 Metric Tons (MT)

5. Key Features

- Uniformly dried to preserve color and pungency.
- Free from mold, infestation, and foreign material.
- Suitable for direct consumption, grinding, or oleoresin extraction.

