

Organically cultivated

Organic Red Pepper powder



General description

Name of the plant **Red pepper/Chili pepper**

Botanical name *Capsicum annuum L.*

Place of origin **Japan (Shimane Pref.)**



Form

Powder (24 mesh)

Granularity

More than 90% of 24 mesh (0.7mm) pass

Microorganisms

Common bacteria	Less than 3000CFU/g
Coliform bacteria	Negative

Packaging

Outer packing: cardboard box

Inner packing: aluminum bag

Net weight: 18kg (2kg bags x 9 pcs)

Storage conditions

Avoid high temperatures, humidity and direct sunlight

Examples of usage

Seasonings, soups, etc.

Characteristic of the product

Made from "TAKA-NO-TSUME"("Eagle Talon"), sort of organic red pepper, carefully cultivated in Shimane, Japan. We choose only ripe fruits of and process it at our organically-approved facilities.

It is naturally derived ingredient, made without using of preservatives, colorings and flavorings.

A good balance of hotness and sweetness do it well suited with many cuisines.

Notice

1. The photo is an image. Since it is an agricultural product, the color could be varied because of the harvesting timing or for other reasons.
2. In case of handling the product, we recommend to use special protective devices (protective goggles, sterile gloves etc.)

We offer you a wide range of highest quality ingredients. Please, visit our homepage!

Shimane organic farm

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SHIMANE ORGANIC FARM

しまね有機ファーム株式会社

<http://www.shimaneorganicfarm.com>

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