



U.S. REGULATORY SERVICES
McCORMICK & COMPANY, INC.

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Product Technical Data

417945302 FRANKS RDHOT CYNPPR SC DRY 50 LB

GENERAL REQUIREMENTS

Product shall be manufactured, packaged, stored, and shipped in accordance with current good manufacturing practices promulgated under the Federal Food, Drug & Cosmetic Act and it shall conform to Amendments, thereto. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavor:	Typical of aged cayenne red pepper and vinegar
Color/Appearance:	A reddish free flowing powder
Moisture:	6.0% max
Total Salt, %:	22.00 - 35.50%
Heat Units:	1100 – 3700 SHU

MICROBIOLOGICAL STANDARDS

Salmonella / 375g sample:	None detected
Coliforms, Total:	10 MPN/g max
E.coli:	< 3.0 MPN/g
Standard/Total Plate Count:	20000 cfu/g max

INGREDIENT STATEMENT

INGREDIENTS: A DEHYDRATED BLEND OF: FRANK'S REDHOT CAYENNE PEPPER SAUCE (AGED CAYENNE RED PEPPERS, DISTILLED VINEGAR, SALT, GARLIC POWDER), MALTODEXTRIN, ROSEMARY EXTRACT (AS AN ANTIOXIDANT) AND SILICON DIOXIDE.

RECOMMENDED STORAGE

50-80°F / 10-30°C, <70% RH

Avoid direct heat & freezing

PACKAGING

As per customer requirement

SHELF LIFE

540 DAYS

Date of Issuance	<u>December 10, 2021</u>	Supersedes	<u>May 04, 2021</u>
Issued By	<u>Bartłomiej Kantyka</u>	Signature	<u><i>Bartłomiej Kantyka</i></u>

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™