

1. Product Details

- **Product:** Chilli Powder (Red Chili Powder)
- **Origin:** India (Karnataka, Andhra Pradesh, Telangana, Madhya Pradesh)
- **Botanical Name:** *Capsicum annuum* (for most varieties)
- **Form:** Ground powder from dried red chillies
- **Color:** Bright red to deep red



2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Bright red to deep red
Particle Size	80-100 mesh (customizable)
Moisture Content	8% to 12% max
Capsaicin Content	0.5% to 1.5% (depending on variety)
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	0.5% to 1.5%
Flavor/Aroma	Spicy, pungent, and aromatic

3. Chemical Specifications

Parameter	Specification
Moisture Content	8% to 12% max
Capsaicin Content	0.5% to 1.5% (Varies by variety)
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Lead Content (Pb)	< 2.5 ppm
Arsenic Content	< 1.1 ppm
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Chilli Powder

Grade	Description
Premium Grade	Bright red color, fine texture, minimal impurity
Regular Grade	Slightly darker color, coarser texture, with minor impurity
Industrial Grade	Coarser grind, moderate color intensity, used in bulk production

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from light, heat, and moisture.

6. Key Features

- Made from high-quality, sun-dried **red chilies** of selected varieties.
- Uniform **color, texture, and flavor**.
- Free from **additives, artificial colors, and preservatives**.
- High **capsaicin** content, providing the desired spiciness and heat.

