



■ CHILE COBANERO / HERITAGE · SMOKE-DRIED · COBÁN

Chile Cobanero

Heritage · Smoke-dried · Cobán

Protected-origin chile from Alta Verapaz, smoke-dried over wood fires by Q'eqchi' Maya families. Fruity, deep, with a slow, glowing heat — the soul of Guatemalan cuisine.

TECHNICAL SPECIFICATION

BOTANICAL NAME	Capsicum annum var. Cobanero
ORIGIN	Cobán, Alta Verapaz, Guatemala (Denomination of Origin)
CROP YEAR	Latest harvest, lot-coded
PROCESS	Wood-smoke dried — traditional Q'eqchi' Maya method
FORMS AVAILABLE	Whole pod · Crushed flakes · Fine powder
COLOUR	Deep brick-red to burgundy, smoke-glossed
HEAT (SCOVILLE)	30,000 – 50,000 SHU
CAPSAICIN (HPLC)	0.20 – 0.33 % (db)
ASTA COLOUR VALUE	≥ 90
MOISTURE CONTENT	≤ 12.0 %
VOLATILE OIL	≥ 0.4 % v/w
TOTAL ASH	≤ 8.0 %
ACID-INSOLUBLE ASH	≤ 1.5 %
FOREIGN MATTER	≤ 0.5 %
DAMAGED / DISCOLOURED	≤ 2.0 %
AROMA / FLAVOUR	Sweet smoke, dried plum, cocoa, slow lingering heat
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g · TPC < 1.0x10E5 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Naturally smoke-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	10 / 25 kg multi-layer foil-lined bag · Vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 8 MT (palletised)
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0904.22 — Capsicum, dried, crushed or ground

SENSORY PROFILE

Sweet smoke

Dried plum

Cocoa

Slow glowing heat

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