



AYA Food Service

Food made simple

Spice & Chili Information Sheet



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Aya Food Service Spice & Chili range

Aya Food Service Ltd is proud to announce our production of Chili Pepper. Our Chili Pepper Range is sourced from approved farmers and cooperatives and undergo rigorous testing to ensure they meet the strictest quality controls.

Introducing Aya Food's Chili Pepper Range - a vibrant and flavorful collection of chili peppers that will add a burst of excitement to any dish. Our range includes a variety of chili peppers, each carefully selected for their unique flavor profile, texture, and heat level.

From the sweet and slightly smoky flavor of our Ancho Chili Peppers to the bold and spicy kick of our Habanero Chili Peppers, our range has something for every palate. Our chili peppers are sourced from our farmers and are carefully processed to preserve their natural flavor and texture.

Whether you're a professional chef, a food manufacturer, or a home cook, Aya Food's Chili Pepper Range is the perfect choice for adding depth, heat, and excitement to your recipes. Our chili peppers are versatile and can be used in a variety of applications, including sauces, marinades, seasonings, and more. At Aya Food, we are committed to providing high-quality ingredients that meet the highest standards of taste, safety, and



**Let's cook, bake,
share, and enjoy
good food together!**



the Menu:

Introducing...

fresh
Green
Chillies



fresh
Red
Capsicum



Powdered
Capsicum



fresh
Ginger



Powdered
Ginger



Powdered
Turmeric



Powdered
Garlic



Powdered
Onion



Others...



fresh Green Chillies



Description

Freshly harvested Green Chillies;
Pungency moderate to high.

Variety:

Capsicum annum

Specifications:

- ◆ Calories: 40 kcal
- ◆ Carbohydrates: 9g
- ◆ Dietary Fiber: 2g
- ◆ Sugars: 5g
- ◆ Fat: 0.4g
- ◆ Protein: 1.9g
- ◆ Vitamin C: 144mg (160% of the Daily Value)
- ◆ Potassium: 340mg
- ◆ Magnesium: 23mg
- ◆ Iron: 1.2mg
- ◆ Capsaicin: Active component responsible for the heat of the chili pepper

Packing:

4.5 KG box or as per client's request

Harvest period:

All year round.

Certifications:

Global Gap, Plant Protection
Phytosanitary Certificate



fresh Red Capsicum



Description

Freshly harvested capsicum; with moderate to high pungency

Variety:

Capsicum annum

Specifications:

Nutrient:

- ◆ Calories: 40 kcal
- ◆ Carbohydrates: 9g
- ◆ Dietary Fiber: 2g
- ◆ Sugars: 5g
- ◆ Fat: 0.4g
- ◆ Protein: 1.9g
- ◆ Vitamin C: 144mg (160% of the Daily Value)
- ◆ Vitamin A: 9,100 IU (190% of the Daily Value)
- ◆ Potassium: 340mg
- ◆ Magnesium: 23mg
- ◆ Iron: 1.2mg
- ◆ Capsaicin: Active component responsible for the heat of the chili pepper

Harvest period:

All year round.

GMO Statement

- ◆ Has not been genetically modified.
- ◆ Does not contain genetically modified ingredients.



**Packing:**

4.5 KG box or as per client's request

Shell life:

Three years

Storage and Use Recommendations:

This product should be stored in a cool, dry place away from direct sunlight.

Certifications:

Global Gap, Plant Protection
Phytosanitary Certificate



Premium Powdered Capsicum



Description

Powdered Capsicum (Paprika, African Birds Eye, Cayenne, Habanero)

Physical Characteristics:

- ✓ **Color:** Red to Orange
- ✓ **Smell:** Spicy
- ✓ **Texture:** Smooth
- ✓ **Particle size:** 10:1-0.5mm

Chemical Characteristics:

- ◆ **Moisture (Internal PA-03)** 5.4%
- ◆ **Total Aflatoxins (HPLC Internal PA-09)** < 0.5ppb
- ◆ **Aflatoxin B1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin B2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Ochratoxine A (HPLC PA Interno-09)** < 0.5ppb
- ◆ **Benzo(A)pirene (HPLC-FLD PA Int. 21)** < 1.0ppb
- ◆ **Sum of PAH (HPLC-FLD PA Int.21)** < 4.0ppb

Microbiological parameters:

- ◆ **E. coli (ISO 16649-2:2001)** < 10cfu/g
- ◆ **Salmonella qPCR (ISO 6579:2003)** Ausencia/25gcfu/g



**Packing:**

- ✓ 25-50KG Bag (Customised size available on request)
- ✓ Inner liner: Food-grade plastic or paper
- ✓ Outer packaging: Paper or plastic bags

Shelf life

Three years

Seasonality:

All Year Round

Storage and Use Recommendations:

This product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.

Does not contain genetically modified ingredients.



Fresh Ginger

**Description**

Freshly harvested ginger

Variety:

Yellow Ginger

Origin:

Ghana / Tema Port / Kotoka Airport

Harvest Period:

All year round

Packing:

10KG box or as per client's request

Shell life

Three years

Storage and Use Recommendations:

Product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.
Does not contain genetically modified ingredients.

Certifications:

Plant Protection Phytosanitary Certificate



Powdered Ginger



Description

Premium Powdered Ginger

Production Process:

Prepared from fresh ginger, dehydrated with moderate to high pungency.

Physical Characteristics:

- ✓ **Color:** Pale yellow to Off-white
- ✓ **Odor:** Neutral
- ✓ **Texture:** Fine powder
- ✓ **Particle size:** 100% passes through 150 µm sieve

Physico-Chemical Analysis:

- ◆ Moisture (Internal PA-03) 5.4%
- ◆ Total Aflatoxins (HPLC Internal PA-09) < 0.5ppb
- ◆ Aflatoxin B1 (HPLC Internal PA-09) < 0.2ppb
- ◆ Aflatoxin B2 (HPLC Internal PA-09) < 0.2ppb
- ◆ Aflatoxin G1 (HPLC Internal PA-09) < 0.2ppb
- ◆ Aflatoxin G2 (HPLC Internal PA-09) < 0.2ppb
- ◆ Ochratoxine A (HPLC PA Interno-09) < 0.5ppb
- ◆ Benzo(A)pirene (HPLC-FLD PA Int. 21) < 1.0ppb
- ◆ Sum of PAH (HPLC-FLD PA Int. 21) < 4.0ppb

Microbiological Analysis:

- ◆ E. coli (ISO 16649-2:2001) < 10cfu/g
- ◆ Salmonella qPCR (ISO 6579:2003 Ausencia/25gcfu/g)



**Shelf life**

Three years

Storage and Use Recommendations:

Product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.

Does not contain genetically modified ingredients.



Powdered Turmeric



Description:

Turmeric Powder is a high-quality, fine-textured spice made from the finest turmeric roots.

Production Process:

Product is prepared from fresh turmeric that is dehydrated with moderate to high pungency.

Physical Characteristics:

- ✔ **Color:** Bright yellow to orange yellow
- ✔ **Texture:** Fine powder
- ✔ **Smell:** Pungent
- ✔ **Particle size:** 0.1- 0.3mm

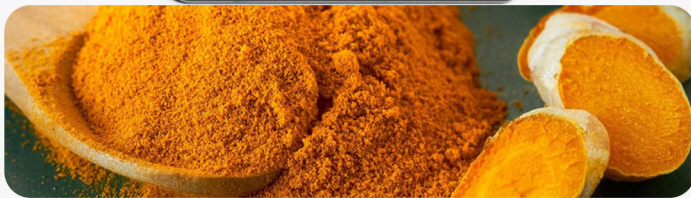
Physico-Chemical Analysis:

- ◆ **Moisture (Internal PA-03)** 5.4%
- ◆ **Total Aflatoxins (HPLC Internal PA-09)** < 0.5ppb
- ◆ **Aflatoxin B1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin B2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Ochratoxine A (HPLC PA Interno-09)** < 0.5ppb
- ◆ **Benzo(A)pirene (HPLC-FLD PA Int. 21)** < 1.0ppb
- ◆ **Sum of PAH (HPLC-FLD PA Int.21)** < 4.0ppb

Microbiological Analysis:

- ◆ **E. coli (ISO 16649-2:2001)** < 10cfu/g
- ◆ **Salmonella qPCR (ISO 6579:2003)** Ausencia/25gcfu/g



**Packing:**

- ✓ 25-50KG Bag (Customised size available on request)
- ✓ Inner liner: Food-grade plastic or paper
- ✓ Outer packaging: Paper or plastic bags

Shell life

Three years

Storage and Use Recommendations:

Product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.

Does not contain genetically modified ingredients.



Powdered Garlic



Description:

Garlic Powder is made from high-quality garlic bulbs.

Production Process:

This product is prepared from fresh garlic bulbs that are dehydrated with moderate to high pungency.

Physical Characteristics:

- ✓ **Color:** Light brown to beige
- ✓ **Texture:** Fine powder
- ✓ **Smell:** Pungent
- ✓ **Particle size:** 0.1- 0.4mm

Physico-Chemical Analysis:

- ◆ **Moisture (Internal PA-03)** 5.4%
- ◆ **Total Aflatoxins (HPLC Internal PA-09)** < 0.5ppb
- ◆ **Aflatoxin B1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin B2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Ochratoxine A (HPLC PA Interno-09)** < 0.5ppb
- ◆ **Benzo(A)pirene (HPLC-FLD PA Int. 21)** < 1.0ppb
- ◆ **Sum of PAH (HPLC-FLD PA Int.21)** < 4.0ppb

Microbiological Analysis:

- ◆ **E. coli (ISO 16649-2:2001)** < 10cfu/g
- ◆ **Salmonella qPCR (ISO 6579:2003)** Ausencia/25gcfu/g



**Packing:**

- ✔ 25KG Bag (Customised size available on request)
- ✔ Inner liner: Food-grade plastic or paper
- ✔ Outer packaging: Paper or plastic bags

Shell life

Three years

Storage and Use Recommendations:

Product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.

Does not contain genetically modified ingredients.



Powdered Onion



Description:

Our powdered onion is made from the finest, carefully selected onions.

Production Process:

This product is prepared from fresh onions that are dehydrated with moderate to high pungency.

Physical Characteristics:

- ✓ **Color:** pale yellow to beige color, with a slightly orange or brownish tint
- ✓ **Texture:** Fine powder
- ✓ **Smell:** Pungent
- ✓ **Particle size:** 0.1- 0.5mm

Physico-Chemical Analysis:

- ◆ **Moisture (Internal PA-03)** 5.4%
- ◆ **Total Aflatoxins (HPLC Internal PA-09)** < 0.5ppb
- ◆ **Aflatoxin B1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin B2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G1 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Aflatoxin G2 (HPLC Internal PA-09)** < 0.2ppb
- ◆ **Ochratoxine A (HPLC PA Interno-09)** < 0.5ppb
- ◆ **Benzo(A)pirene (HPLC-FLD PA Int. 21)** < 1.0ppb
- ◆ **Sum of PAH (HPLC-FLD PA Int.21)** < 4.0ppb

Microbiological Analysis:

- ◆ **E. coli (ISO 16649-2:2001)** < 10cfu/g
- ◆ **Salmonella qPCR (ISO 6579:2003 Ausencia)** 25gcfu/g



**Packing:**

- ✓ 25KG Bag (Customised size available on request)
- ✓ Inner liner: Food-grade plastic or paper
- ✓ Outer packaging: Paper or plastic bags

Shell life

Three years

Storage and Use Recommendations:

Product should be stored in a cool, dry place away from direct sunlight.

GMO Statement:

Has not been genetically modified.

Does not contain genetically modified ingredients.





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**Connect
with us**

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