



Culinary Masters

161878 - Mexican Fancy Ancho Chili Powder

One of the most used chiles in Mexican gastronomy - whole and ground-, this dark rich brown chile has a mild, smoked fruity flavor with some hints of plum.



Nutrition Facts

Servings Per Container

Serving size

Amount per serving

Calories

% Daily Value*

Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Ancho Chile is the dried form of the Poblano Chile; and as the name implies, it mostly originates from the Mexican state of Puebla. One of the most used chiles in Mexican gastronomy - whole and ground-, this dark rich brown chile has a mild, smoked fruity flavor with some hints of plum. Essential to many moles, this chile powder is also great in other different Mexican dishes such as enchiladas, soups and salsas.

Ingredients

Chili Powder

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Use desired amount to season your dish---
UNIT UPC: 688032020403

Serving Suggestions

Use in recipes requiring ancho chili

Prep & Cooking Suggestions

Remove the desired amount from container and use in your recipe.

📄 Product Specifications

Brand	Manufacturer
Culinary Masters	Culinary Masters

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032020403	161878	161878	01068803202040		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.25 lb	5 lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.5 in	5.1 in	11 in	0.24 ft3	12x5	365 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

