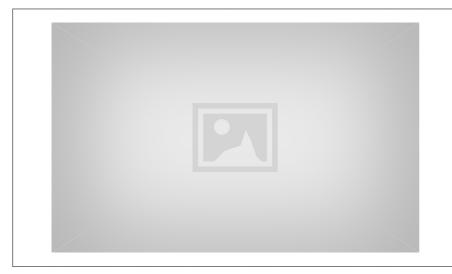


#### **Badia**

## 37493 - Guajillo Chili



One Of The Most Popular Varieties Amongst The Mexican Chilies Is The Guajillo?. It Is Mildly Hot With A Berry Like Taste, And Is Perfect To Add Flavor To Stews, Soups And Meats. It Is Easy To Use Since It Is Not Very Hot Compared To Other Types Of Chili



#### \* Benefits

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Ready\_To\_Eat - Use In Cooking Or Seasoning Food Dry Storage

Ingredients	A Allergens
Guajillo Chili, Sulfites	Free From:    Crustaceans   Cr

# **Nutrition Facts**

Servings per Container Serving size

0.7 g

## Amount per serving

Calories	5
% Dai	ly Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 0 g	_
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	
Potassium 0 mg	0%

#### 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.

### **Handling Suggestions**

dry storage---

## Serving Suggestions

Use In Cooking Or Seasoning Food

## Prep & Cooking Suggestions

Ready\_To\_Eat - Use In Cooking Or Seasoning Food



#### Product Specifications

Brand	Manufacturer
Badia	Dot Foods

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	701179	37493	00033844003500		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.5 lb	5 lb	United States of America	Yes	

			Shipping	g Inform	nation	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.88 in	10.63 in	11 in	0.8 ft3	12x4	45 days	60 °F / 77 °F





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## Nutrition Analysis - By Measure

Calories	5	Total Fat	0 g	Sodium	0 mg
Protein	0	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates···	0 g	Saturated Fat	0 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

