Danish Agro FARMS

PRODUCT SPECIFICATION

DANISH AGRO FARMS / 2026



PRODUCT PROFILE

RED CHILLI CRUSH

Product information / Specifications / Supply enquiries

danishagro.pk



RED CHILLI CRUSH

Natural Red Colour | Characteristic Heat | Carefully Processed

Danish Agro Farms offers red chilli crush for spice manufacturers, seasoning producers, snack manufacturers, restaurants, pizza businesses, pickle producers, and food-processing industries.

Our quality-focused approach begins at the farm and continues through harvesting, raw material inspection, cleaning, drying, sorting, crushing, sieving where required, and final packaging. We aim to provide red chilli crush with characteristic colour, aroma, pungency, and particle size according to applicable product specifications and customer requirements.

1. Farm-Level Quality Management

Red chilli quality begins in the field. Danish Agro Farms promotes quality-conscious cultivation and harvesting practices under the supervision of our QA/Agro team, where applicable.

Our farm-level activities include:

- Farmer guidance and training on chilli quality improvement.
- Monitoring crop health and general growing conditions.
- Promoting good agricultural practices and responsible agricultural input use.
- Guidance on harvesting at suitable maturity.
- Careful handling to minimize physical damage and contamination.
- Segregation of diseased, mouldy, damaged, or unsuitable chillies.
- Coordination of harvesting and transportation to the processing unit.

These activities support the selection of suitable raw chillies for further processing.

2. Raw Material Inspection and Acceptance

Red chillies received from the field undergo inspection by the Agro and Quality Assurance (QA) team according to applicable raw material specifications.

Inspection may cover:

- Natural red colour and maturity.
- Pod size and physical condition.



- Characteristic aroma and pungency.
- Visible damage, mould, and insect infestation.
- Foreign matter and cleanliness.
- Suitability for drying and crushing.

Only material accepted according to the applicable specifications proceeds to processing.

3. Cleaning and Preparation

Accepted chillies undergo suitable preparation to remove unwanted material before drying and crushing.

The process may include:

- **1. Initial sorting and removal of damaged pods.**
- **2. Removal of visible soil, dust, and foreign matter.**
- **3. Cleaning using an appropriate method according to the product specification.**
- **4. Inspection for mould, insects, and other defects.**
- **5. Preparation for drying where additional moisture reduction is required.**

If washing is used, appropriate hygienic handling and adequate drying are essential before crushing.

4. Sun Drying and Plant-Based Dehydration

Suitable drying helps achieve the required moisture level for crushing and supports product stability.

Sun-Dried Red Chilli

Sun drying uses natural solar heat to reduce moisture in chillies. The process requires clean drying surfaces, protection from dust and insects, suitable airflow, and monitoring of drying conditions.

Plant-Dehydrated Red Chilli

Mechanical dehydration uses suitable drying equipment to control temperature, airflow, and drying time. When properly managed, it can improve drying consistency and reduce dependence on weather conditions.



For both methods, the drying process should be monitored to achieve the required moisture specification and minimize quality deterioration.

Quality objective: Produce appropriately dried chillies suitable for crushing, with characteristic colour, aroma, and pungency.

5. Sorting, Grading, and Final Inspection

After drying, chillies are sorted and inspected before crushing.

Our quality-focused activities may include:

- Removal of damaged, mouldy, or unsuitable pods.
- Removal of visible foreign matter.
- Assessment of colour and physical condition.
- Sorting according to applicable quality requirements.
- Checking suitability for the required chilli crush grade.

Careful sorting helps improve the consistency of the material entering the crushing stage.

6. Crushing and Particle Size Control

Dried red chillies are processed through a suitable crushing machine to produce chilli crush with the required particle size.

The general processing steps include:

- Inspection of dried chillies before crushing.
- Crushing under suitable operating conditions.
- Adjustment of particle size according to customer requirements.
- Sieving or screening where required to achieve a more uniform product.
- Final inspection before packaging.

The product may contain chilli flakes, smaller crushed particles, and seeds depending on the raw material and customer specifications.

Processing conditions should be managed to minimize excessive heat generation and help preserve the chilli's characteristic aroma and colour.



7. Quality Assurance and Food Safety

Danish Agro Farms emphasizes food safety and quality throughout red chilli crush production.

Relevant controls may include:

- Raw material inspection and acceptance.
- Hygienic handling and processing.
- Monitoring of drying conditions and moisture.
- Foreign-matter prevention during crushing and screening.
- Equipment cleaning and personnel hygiene.
- Pest prevention and appropriate storage.
- Batch identification and traceability where implemented.
- Suitable food-grade packaging.
- Microbiological and chemical testing according to applicable requirements.
- Pesticide-residue and aflatoxin testing where required.

Drying and crushing alone do not guarantee pathogen elimination. Suitable food safety controls and testing should be established for the intended application and target market.

8. Product Characteristics

Our red chilli crush is intended to deliver the characteristic appearance, aroma, and heat of dried red chilli in a convenient crushed form.

Product specifications may include:

- Colour: Natural red to deep red, depending on the variety.
- Texture: Coarse crushed chilli with flakes and particles.
- Particle size: According to customer requirements.
- Pungency: According to variety and agreed specifications.
- Aroma: Characteristic dried chilli aroma.
- Moisture content: According to the agreed specification.
- Foreign matter and defects: Controlled according to applicable requirements.

Colour, pungency, particle size, and other parameters should be verified against the actual product specifications. No artificial colour enhancement or unsupported purity claim should be implied.



9. Applications of Red Chilli Crush

Red chilli crush is a versatile ingredient for food-service and industrial applications.

Typical uses include:

- Pizza and pasta toppings.
- Seasoning blends and spice mixes.
- Snack seasonings and savoury coatings.
- Pickles and condiments.
- Sauces and chilli-based products.
- Instant noodles and convenience foods.
- Restaurants, hotels, and commercial kitchens.
- Food ingredient manufacturing.

Its crushed texture provides visible chilli particles and characteristic heat in suitable food formulations.

10. Packaging, Storage, and Shelf Life

Red chilli crush should be packed in suitable food-grade packaging that protects the product from moisture, contamination, and quality deterioration.

Recommended storage practices include:

- Store in a cool, dry, clean environment.
- Protect from moisture, direct sunlight, and strong odours.
- Keep packaging sealed when not in use.
- Maintain suitable pest-control and warehouse hygiene.
- Follow the established shelf-life and storage instructions.

Shelf life should be established using product-specific evidence, packaging suitability, and storage conditions.

11. Bulk Supply for Food Businesses

Danish Agro Farms welcomes enquiries from commercial and industrial customers requiring red chilli crush for seasoning, food manufacturing, and culinary applications.



Potential customers include:

- Spice manufacturers and blenders.
- Snack and