Danish Agro FARMS

PRODUCT SPECIFICATION

DANISH AGRO FARMS / 2026



PRODUCT PROFILE

RED CHILLI POWDER

Product information / Specifications / Supply enquiries

danishagro.pk



RED CHILLI POWDER

Red Chilli Powder| Natural Color | Authentic Heat

Danish Agro Farms offers 100% pure red chilli powder for spice manufacturers, food-processing industries, seasoning producers, pickle manufacturers, restaurants, and wholesale ingredient buyers.

Our red chilli powder is produced from suitable dried red chillies that undergo quality inspection, cleaning, sorting, drying where required, and grinding. We focus on maintaining the characteristic colour, aroma, and pungency of red chilli while meeting applicable product specifications and customer requirements.

Our quality approach begins at the farm and continues through raw material sourcing, processing, quality assessment, packaging, storage, and dispatch.

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 quality activities include:

- Farmer guidance and training on chilli quality improvement.
- Monitoring crop development and general plant health.
- Promoting good agricultural practices and responsible input use.
- Guidance on harvesting at suitable maturity.
- Careful handling to minimize physical damage and contamination.
- Identification and segregation of mouldy, diseased, or unsuitable chillies.
- Coordination of harvesting and transportation according to processing requirements.

These activities support suitable raw material selection for producing quality red chilli powder.

2. Raw Material Inspection and Acceptance

Red chillies received from the field or procured from approved suppliers are inspected according to applicable raw material specifications.



Inspection may include:

- Natural colour and maturity.
- Physical condition and visible defects.
- Characteristic aroma and pungency.
- Moisture condition and suitability for grinding.
- Foreign matter and insect damage.
- Mould and other signs of deterioration.

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

3. Cleaning and Preparation

Before grinding, the chillies undergo suitable preparation to improve cleanliness and processing consistency.

The process may include:

• 1. Initial sorting and removal of unsuitable chillies.

• 2. Removal of visible foreign matter.

• 3. Cleaning using an appropriate hygienic method.

• 4. Additional drying where necessary to meet the required moisture specification.

• 5. Final inspection before grinding.

If washing is used, the chillies must be adequately dried before grinding and packaging to avoid introducing excess moisture.

4. Sun Drying and Plant-Based Dehydration

Suitable drying helps prepare red chillies for grinding and supports the stability of the finished powder.

Sun-Dried Red Chillies

Sun drying uses natural solar heat to reduce moisture. Proper handling, clean drying surfaces, protection from dust and insects, and monitoring of moisture are important to maintain product quality.



Plant-Dehydrated Red Chillies

Mechanical dehydration uses suitable drying equipment to control temperature, airflow, and drying time. When properly managed, it can offer greater control over moisture reduction and batch consistency.

The drying method and operating conditions should be selected according to the raw material and required product specifications.

5. Sorting, Grading, and Final Inspection

After drying, the chillies are sorted and inspected before grinding.

Quality-focused activities may include:

- Removal of damaged, mouldy, or unsuitable pods.
- Removal of visible foreign matter.
- Assessment of colour and physical condition.
- Checking suitability for the required powder grade.
- Final inspection of the dried material.

Careful sorting helps support the quality and consistency of the finished red chilli powder.

6. Grinding and Sieving

Suitable dried red chillies are ground using appropriate equipment to produce red chilli powder.

The general processing steps include:

- Inspection of dried chillies before grinding.
- Grinding under suitable operating conditions.
- Sieving to achieve the required particle size.
- Monitoring the process to minimize excessive heat generation.
- Final inspection before packaging.

Powder fineness can be adjusted according to customer requirements and intended applications.

The objective is to produce a uniform powder that retains the characteristic red chilli aroma, colour, and pungency.

7. 100% Purity and Product Integrity



100% Pure Red Chilli Powder means the product consists of red chilli powder without intentionally added starch, flour, artificial colourants, or other undeclared fillers or adulterants.

Danish Agro Farms emphasizes suitable raw material selection, careful processing, and quality checks to support product integrity.

Purity and authenticity should be supported by appropriate supplier controls, process controls, and testing where required. The natural colour and pungency may vary according to chilli variety, maturity, and growing conditions.

8. Quality Assurance and Food Safety

Danish Agro Farms emphasizes quality and food safety throughout red chilli powder processing.

Relevant controls may include:

- Raw material inspection and acceptance.
- Hygienic handling and processing.
- Monitoring drying conditions and moisture.
- Foreign-matter prevention during grinding and sieving.
- Equipment cleaning and personnel hygiene.
- Pest prevention and suitable storage.
- Batch identification and traceability where implemented.
- Microbiological and chemical testing according to applicable requirements.
- Pesticide-residue and aflatoxin testing where required.
- Verification of product purity and applicable customer specifications.

Drying and grinding alone do not guarantee pathogen elimination. Appropriate food safety controls and product testing are important for the intended application and target market.

9. Product Characteristics

Our red chilli powder is intended to provide the characteristic colour, aroma, and heat of dried red chillies.

Product specifications may include:

- Purity: 100% red chilli powder, without intentionally added fillers or artificial colourants.
- Colour: Natural red to deep red, depending on the chilli variety.
- Appearance: Fine or specified-grade powder.



- Aroma: Characteristic dried red chilli aroma.
- Pungency: According to variety and agreed specifications.
- Particle size: According to customer requirements.
- Moisture content: According to the agreed product specification.
- Foreign matter and defects: Controlled according to applicable limits.

Actual product characteristics should be confirmed through product assessment and relevant testing.

10. Applications of Red Chilli Powder

Red chilli powder is widely used across culinary and industrial food applications.

Typical uses include:

- Spice blends and seasoning formulations.
- Curry powders and traditional spice mixes.
- Pickles and condiment manufacturing.
- Sauces, chutneys, and chilli pastes.
- Snack seasonings and savoury products.
- Instant noodles and convenience foods.
- Meat and vegetable marinades.
- Restaurants, hotels, and commercial kitchens.
- Food ingredient manufacturing.

Its powdered form makes it convenient for blending and distributing chilli colour and heat throughout suitable food formulations.

11. Packaging, Storage, and Shelf Life

Red chilli powder should be packed in suitable food-grade, moisture-barrier packaging to help preserve its colour, aroma, and quality.

Recommended storage practices include:

- Store in a cool, dry, clean environment.
- Protect from moisture, direct sunlight, and strong odours.
- Keep packaging tightly sealed when not in use.



- Maintain suitable pest-control and warehouse hygiene.
- Follow established shelf-life and storage instructions.

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

12. Bulk Supply for Food Businesses

Danish Agro Farms welcomes enquiries from commercial and industrial customers requiring pure red chilli powder.

Potential customers include:

- Spice manufacturers and blenders.
- Seasoning and snack manufacturers.
- Pickle and condiment producers.
- Sauce and food-processing companies.
- Ingredient distributors and wholesalers.
- Restaurants, hotels, and catering businesses.

Powder fineness, colour characteristics, pungency, packaging formats, quantities, and delivery schedules can be discussed according to customer requirements and availability.

13. Why Choose Danish Agro Farms?

- Quality-focused raw material sourcing.
- Raw material inspection and acceptance.
- Sun-drying and plant-dehydration options, where available.
- Careful sorting and grading before grinding.
- Grinding and sieving according to product requirements.
- Focus on product purity and characteristic natural colour.
- Attention to hygienic processing and food safety.
- Customer-oriented bulk supply arrangements.

Our Commitment

At Danish Agro Farms, we believe quality begins with suitable raw materials and continues through every stage of processing. Through careful sourcing, appropriate drying, sorting, grinding, and quality assessment, we aim to supply 100% pure red chilli powder that meets the needs of food manufacturers, spice processors, and bulk ingredient buyers.



Danish Agro Farms — Quality from the Field to Your Food Processing Unit.

Bulk Orders and Business Enquiries

Looking for 100% pure red chilli powder for your spice, seasoning, pickle, or food manufacturing business? Contact Danish Agro Farms to discuss product purity, particle size, colour, pungency, quality specifications, packaging, quantities, and delivery arrangements.

Halal & Food HACCP Certified Products