November 28, 2006

National Organic Standards Board
c/o Robert Pooler
Agricultural Marketing Specialist
USDA/AMS/TM/NOP
P.O. Box 96456
Washington, D.C. 20090-6456.
Fax: 202/205-7808.
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RESUBMISSION OF PETITION WITH CONFIDENTIAL BUSINESS INFORMATION (CBI) DELETED -- ORIGINALLY SUBMITTED MAY 22, 2006

ADDITION OF "CHIPOTLE CHILE PEPPERS" TO 205.606

ITEM A

This petition requests that "Chipotle Chile Peppers (Smoked Chile Peppers)" be added to the National List under 205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic". As far as we know, this agricultural substance is currently unavailable as organic in the quantities we require. Addition of this item to 205.606 would allow for the substitution of conventional chipotle chile peppers in the instances when organic is unavailable or organic supplies are unacceptable for the intended use.

ITEM B

1. **Substance Name**: Chipotle chile peppers can be produced by starting with a range of chile peppers, generally *Capsicum annum L.* but *Capsicum frutescens L.* is also used. These chiles are naturally smoked to both preserve the chile pepper and to impart a desirable smoky flavor to the product. Attachment 1 provides information about the types and forms of chipotle chile peppers.

2. **Manufacturer's Name:** To date, we have not found a supplier of organic chipotle chile peppers. However, this year (2006), we have contracted for organic chipotle chile peppers to be grown, harvested and smoked for us.

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3. **Intended Use**: Chipotle chile peppers are currently used by Amy's Kitchen to add a distinct smoky, spicy flavor note to several foods including salsas, soups and burritos.

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4. **Mode of Action:** Chipotle chile peppers have both water soluble and oil soluble components that interact with the taste buds to produce specific flavor profiles. Because this item is smoked, it also contributes to the aroma of the finished product. In addition, the color of the chipotle chili peppers can impact the appearance of some products.

5. **Source and Manufacture**: Chipotle chile peppers are manufactured by growing, harvesting, sorting and smoking chile peppers. Details are provided in Attachment 2. At the present time, we are not aware of any source of organic chipotle chile peppers in the quantity we require for manufacturing proposes. There are probably small quantities available, however, we know of no food ingredient supplier offering this item as organic. There are no suppliers for chipotle chile peppers listed in the Organic Pages On-Line.

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6. **Summary of Previous Reviews:** An internet search yielded no relevant results.

7. **Regulatory Authorities:** As stated in the FDA Code of Federal Regulations (CFR 21 Part 182.10, Spices and other natural seasonings and flavorings), Capsicum (*Capsicum frutescens L.* or *Capsicum annum L.*) is listed as Generally Recognized as Safe (GRAS). Based on an internet search Capsicum (*Capsicum frutescens L.* or *Capsicum annum* L. did not appear in EPA or California Department of Agriculture literature regarding the safe use of this ingredient.

8. **Chemical Abstract Service Number:** Not applicable.

9. **Physical Properties and Mode of Action:** The substances that give chile peppers their heat are capsaicin (8-methyl-N-vanillyl-6-nonenamide) and several related chemicals, collectively called capsaicinoids. The "heat" of chile peppers is measured in Scoville units. Bell peppers rank at zero Scoville units, jalapeños at 3,000–6,000 Scoville units, and habaneros at 300,000 Scoville units.

Chipotle chile peppers are currently used by Amy's Kitchen to add a distinct spicy flavor note and the appearance of pepper flakes to several foods including soups and pasta sauces.

10. **Safety Information**: Capsicum (*Capsicum frutescens L.* or *Capsicum annum L.*) is on the FDA GRAS (Generally Recognized as Safe) list under CFR 21 Sec. 182.10 Spices and other natural seasonings and flavorings. Based on an internet search Capsicum (*Capsicum frutescens L.* or *Capsicum annum* L. did not appear in EPA or California Department of Agriculture literature regarding the safe use of this ingredient.

11. **Research Concerning Availability of Organic Chipotle Chile Peppers:** As stated in the Source and Manufacture section of this petition, we have been unable to find an existing supplier of organic chipotle chile peppers. We have contracted for organic chipotle chile peppers to be grown, harvested and smoked specifically for Amy's Kitchen. Evaluations have not occurred to date. We are uncertain that the flavor profile will meet our requirements as well as being able to procure the necessary quantities.

12. **Justification Statement:** We believe reasonable quantities of organic chipotle chile peppers will become available in the next few years because they impart a flavor that has become very popular. Attachment 3 provides further details on the demand for chipotle chile peppers. At the present time, however, supplies of organic chipotle chile peppers are limited and insufficient for manufacture of large quantities of "Organic" finished foods.

    In order to maintain the flavor profile that Amy's Kitchen's customers desire and expect, we request that "Chipotle Chile Peppers (Smoked Chile Peppers)" be added to the National List under 205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic". Amy's Kitchen intends to use organic chipotle chile peppers when supplies are available that have been appropriately harvested, selected and smoked to meet our target flavor profile. When an organic source is not available that meets these requirements, we will provide information to our certifier QAI detailing our attempts to source organic and we will request to use conventional chipotle chile peppers. While using a conventional source, we will aggressively continue to attempt to source an acceptable organic version.

RESUBMISSION OF PETITION WITH CONFIDENTIAL BUSINESS INFORMATION (CBI) DELETED

ADDITION OF "CHIPOTLE CHILE PEPPERS" TO 205.606
Original submission date: May 22, 2006
Resubmission date: November 21, 2006
Page 4

Respectfully submitted:

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Attachments

ATTACHMENT 1
TYPES AND FORMS OF CHIPOTLE CHILI PEPPERS

Chipotle

From Wikipedia, the free encyclopedia

Information Source: http://en.wikipedia.org/wiki/Chipotle

Heat : Hot

Chipotles are smoke-dried chile peppers, usually moritas, used for cooking Mexican- and Mexican-inspired cuisine. The chiles were originally smoke-dried because thick-skinned chiles do not air-dry well. Today, these peppers are typically smoked in for a period of several days followed by a later drying period. When dry, they are 2–3 inches long and 1 inch wide with a tan, wrinkled skin. Chipotles can be purchased in dried form, or canned and preserved in adobo sauce. Ten pounds of fresh chiles will yield approximately one pound of dried chipotle peppers when the process is complete.

Tierra Vegetables is a significant American producer of chipotle peppers (1000 lbs per year). They smoke-dry a variety of peppers including red jalapeños, serranos, habaneros, New Mexican chiles, Hungarian wax chiles, Santa Fe Grande chiles, and a milder jalapeño called the TAM (a cultivar named for Texas A&M University). Other varieties of smoked chiles include: Cobán, a piquín chile native to southern Mexico and Guatemala; Pasilla de Oaxaca: a variety of pasilla chile from Oaxaca used in mole negro; Jalapeño chico: jalapeños, smoked while still green; and, Capones: These are a rare smoked red jalapeño without seeds; Capone means "castrated ones." They are quite expensive.

Chipotles are a key ingredient that impart a relatively mild but earthy spiciness to many dishes in Mexican cuisine. The chiles are used to make various salsas, which are used to season a wide variety of dishes.

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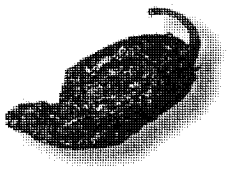
ATTACHMENT 1
TYPES AND FORMS OF CHIPOTLE CHILI PEPPERS

Pepper Profile: Chipotles

by Dave DeWitt and Chuck Evans

Information Source: http://www.fiery-foods.com/dave/profile_chipotles.html#Commercial%20Products



Varieties

The true chipotle is grayish-tan, quite stiff, and is often described as looking like a cigar butt. It is deeply imbued with smoke and is both hot and flavorful. This main variety is also called *chile ahumado* (smoked chile); *chile meco* (blackish-red chile; *meco* is close to *seco*, meaning dry); the double terms *chipotle meco* and *chipotle típico*, and just *típico*. Further confusing the issue is a cultivated variety of jalapeño that is also named 'Tipico.' Yes, the 'Tipico' variety is often smoked to become a *típico chipotle*.

Other varieties of smoked jalapeños are often mistaken for the *típico* chipotle. The most common one is called *morita*, which means "little blackberry" in Spanish. The color of this smoked chile is dark red, sometimes approaching purple in color. Often the *morita* is referred to as a smoked serrano chile, but this is inaccurate. Both the *típico* and the *morita* are smoked jalapeños; the difference is that the *morita* is not smoked nearly as long, and thus it remains very leathery and pliable. Not only is the smoky flavor much more intense in the *típico*, its flavor is much richer.

But the *morita* is commonly marketed as the *típico* chipotle because it can bring $2 to $4 more per pound with that name. Unfortunately, most of the "chipotles" being sold in markets in the United States are in actuality the inferior *moritas*. This is because most of the chipotles produced in Mexico are eaten there, leaving little for export.

To make up for lack of the *típico* variety to export, producers in the northern states of Mexico, particularly Chihuahua, have turned to the *moritas*, which are much less expensive to produce. Unfortunately, they call the *moritas* "chipotles" and sometimes claim that they have never heard of the *típico* variety. To further confuse the issue, in the interior, the *típico* is known by brokers as "Veracruz."

Other varieties of smoked chiles include:

Cobán: a piquín chile that is smoked in southern Mexico and Guatemala.

Pasilla de Oaxaca: a variety of pasilla chile that is smoked in Oaxaca and is used in the famous *mole negro*.

Jalapeño chico: jalapeños that are smoked while still green. Usually, they are culls from the fresh market that need to be preserved, and the smoke-drying process obscures any blemishes.

ATTACHMENT 1
TYPES AND FORMS OF CHIPOTLE CHILI PEPPERS

Capones: This rare smoked chile is a red jalapeño without seeds; the term means "castrated ones." They are quite expensive and are rarely exported.

Habanero: recently, a smoked habanero product has been introduced into the United States. It is used as a very hot substitute for any chipotle.

Heat Scale

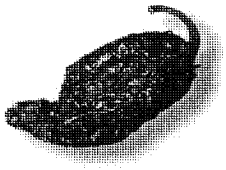
Of course, the heat scale of smoked chiles varies considerably. The *coban* and habaneros are the hottest of the smoked chiles and the *morita* and *típico* are the mildest. Since jalapeños themselves have medium heat, when smoked they retain the same heat level, which ranges from about 5,000 to 10,000 Scoville Units, measured in the dried form. By comparison, New Mexican chiles are typically 500 to 1,000 Scoville Units, and habaneros range from 80,000 to more than 300,000 Scoville Units. When many chipotles are added to a dish, the result can be quite pungent.

ATTACHMENT 2
DETAILED INFORMATION ON CHIPOTLE CHILI PEPPERS INCLUDING PRODUCTION METHODS

Pepper Profile: Chipotles

by Dave DeWitt and Chuck Evans

Information Source: http://www.fiery-foods.com/dave/profile_chipotles.html#Commercial%20Products



Smoking

Why did Native Americans smoke chiles in the first place? Perhaps some thick-fleshed chiles such as early jalapeños were dropped near the communal fire and later, a leathery, preserved chile was the result. Since smoking is believed (along with salting) to be one of the earliest preservation methods, it would make sense that the "meaty" chiles could be smoked right along with the meat.

In the town of Delicias in northern Mexico, the red jalapeños are smoked in a large pit on a rack made out of wood, bamboo, or metal. Another nearby pit contains the fire and is connected to the smoking pit by an underground tunnel. The pods are placed on top of the rack where drafts of air pull the smoke up and over the pods. A farm may have a smoker of a different design at the edge of the fields, and it may be a fireplace of bricks with grates at the top and a firebox below. This smoker is for small batches.

There are five keys to the quality of the homemade chipotles: the maturity and quality of the pods, the moisture in the pods, the type of wood used to create the smoke, the temperature of the smoke drying the pods, and the amount of time the fruits are exposed to the smoke and heat. But remember that smoking is an art, so variations are to be expected and even desired.

Recommended woods are from fruit trees or other hardwoods such as hickory, oak, and pecan. Pecan is used extensively in parts of Mexico and in southern New Mexico to flavor chipotle. Although mesquite is a smoke source in Mexico, we prefer the less greasy hardwoods. Mesquite charcoal (not briquets) is acceptable, and hardwood chips, especially when soaked, can be placed on top to create even more smoke. It is possible, however that the resinous mesquite smoke (from the wood, not charcoal) contributes to the tan-brown coloration of the *típico* variety of chipotle.

Wash all the pods and discard any that have insect damage, bruises, or are soft, and remove the stems from the pods. Start two small fires on each side of the barbecue bowl, preferably using one of the recommended hardwoods. If you are using a meat smoker with a separate firebox, simply build the fire in the firebox.

Place the pods in a single layer on the grill rack so they fit between the two fires. For quicker smoking, cut the pods in half lengthwise and remove the seeds. Keep the fires small and never expose the pods directly to the fire so they won't dry unevenly or burn. The intention is to dry the pods slowly while flavoring them with smoke. If you are using charcoal briquets, soak hardwood chips in water before placing them on the coals so the wood will burn slower and create more smoke. The barbecue vents

should be opened only partially to allow a small amount of air to enter the barbecue, thus preventing the fires from burning too fast and creating too much heat.

Check the pods, the fires, and the chips hourly and move the pods around, always keeping them away from the fires. It may take up to forty-eight hours to dry the pods completely, which means that your fire will probably burn down during the night and will need to be restoked in the morning. When dried properly, the pods will be hard, light in weight, and brown in color. After the pods have dried, remove them from the grill and let them cool. To preserve their flavor, place them in a zip-lock bag.

Ten pounds of fresh jalapeños yield just one pound of chipotles after the smoking process is complete. A pound of chipotle goes a long way, as a single pod is usually enough to flavor a dish.

A quick smoking technique involves drying red jalapeños (sliced lengthwise, seeds removed) in a dehydrator or in an oven with just the pilot light on. They should be desiccated but not stiff. Then smoke them for three hours over fruitwood in a traditional smoker with a separate firebox, or in the Weber-style barbecue as described above. This technique separates the drying from the smoking so you spend less time fueling the smoker.

Obviously, the Mexicans have perfected the *típico* technique, while we Americans are struggling to duplicate it with more modern equipment. There is a delicate balance of the pit temperature, the amount of smoke, the type of smoke, and the length of time that produces the perfect chipotle.

ATTACHMENT 3
USE OF CHIPOTLE CHILI PEPPERS IN COOKING

NOTE: These articles indicate that chipotle chile peppers have a unique flavor profile and that the demand for products containing chipotle chile peppers is increasing.

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PREPARED FOODS

Information Source:
http://www.preparedfoods.com/CDA/Archives/705c600fb6a2b010VgnVCM100000f932a8c0_____

Chiles: Chipotle and Beyond!

The chipotle pepper has proven that its spicy, smoky flavor appeals to the mass restaurateur. According to Mintel Menu Insights, the chipotle pepper recently experienced an impressive 15% growth on restaurant menus. It has been reduced, pureed and roasted, used as a flavor component of sauces and vinaigrettes, and paired with the sweet flavors of blackberry and pineapple. Undeniably, the chipotle pepper made a significant impression on the restaurant menu.

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The Evolution
of Chipotle Flavor

By Dave DeWitt

Information Source: http://www.fiery-foods.com/dave/chipotle2.asp

Virtually unheard of a decade ago, chipotle chiles have recently powered their way into the Fiery-Foods and Barbecue Industries. Because of their unique flavor profile–heat plus smoky overtones--the chipotle is unique in the industry as an ingredient in a growing number of restaurant dishes, food service products, and fiery specialty foods.

"Once upon a time the term chipotle was esoteric," says chile wholesaler Gary Brooks, known to his culinary customers as The Chile Guy. "But now billion-dollar suppliers that create menu products for the nation's largest restaurant chains are using chipotle as a staple."

THE HAIN CELESTIAL GROUP

Boulder Offices
4600 Sleepytime Drive • Boulder, CO 80301-3292 • phone: (303) 530-5300 • www.hain-celestial.com

January 2, 2007

National Organic Standards Board
c/o Robert Pooler,
Agricultural Marketing Specialist
USDA/AMS/TM/NOP
Room 4008-So., Ag Stop 0268
P.O. Box 96456
Washington, D.C. 20090-6456

Dear Mr. Pooler,

Please accept our petition for Chipotle Chile Pepper to be added to National List Section 205.606 for review by the National Organic Program (NOP) and the National Organic Standards Board (NOSB). Enclosed are two copies each of two versions, one with Confidential Business Information included and one with Confidential Business Information deleted.

The petition has been completed incorporating a compilation of the best available instructional information and guidance at the time, using the NOP instructions for filing a petition published in the Federal Register, July 13, 2000, additional information as provided by NOP in the Federal Register notice of June 7, 2006, and the newest guidelines for submitting a petition received from NOP December 28, 2006 although not yet published in the Federal Register.

Thank you for your consideration and please do not hesitate to contact us with any questions of content or completeness.

Sincerely,

James A. Kinsinger

James A. Kinsinger, Ph.D.
Corporate Director of Regulatory Compliance
The Hain Celestial Group, Inc.

CBI Deleted Version

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Item A

This is a petition to amend the National List to include Chipotle Chile Pepper as a nonorganically produced agricultural product allowed in or on processed products labeled as "organic" §205.606.

Item B

1. **Common Name**: Chipotle Chile Pepper

Botanical/Latin Name: Capsicum Annuum

Other Names: George Chiala Farms Product Code
#C – 30 - CHP0200 - Julian Date
(Plant C-Frozen-ChipotleChile/Formulation/Puree/Type-Date)

2. **Manufacturers' Name, Address and Telephone**

Petitioner and Primary Contact:

The Hain Celestial Group, Inc.
4600 Sleepytime Drive
Boulder, CO 80301-3292

Contact: James A. Kinsinger, Ph.D.
Corporate Director of Regulatory Compliance
Email: jkinsing@hain-celestial.com
Phone: 303-581-1328

Manufacturer Contact:

George Chiala Farms, Inc.
15500 Hill Road
Morgan Hill, CA 95037

Contact: George Chiala, Jr.
Email: george.jr@gcfarms-inc.com
Phone: 408-778-0562

3. The intended or current use of the substance. If the substance is an agricultural ingredient, the petition must provide a list of the types of product(s) (e.g., cereals, salad dressing) for which the substance will be used and a description of the substance's function in the product(s) (e.g.), ingredients, flavoring agent, emulsifier, processing aid).

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Chipotle Chile Pepper in puree form is used in Hain Celestial Imagine™ Organic Corn Chipotle Bisque. It is also used in seven organic canned chilis under Hain Celestial's Health Valley® brand. The seven chilis were recently formulated to be organic products, and all utilize Chipotle Chile Pepper in puree form. We expect the demand and popularity of the unique flavor of Chipotle to increase, and it is likely that additional products will follow. Chipotle Chile Pepper in puree form adds an intensity of flavor to all eight products that is not possible in other forms and we use it exclusively for its distinct flavor.

4. A list of the crop, livestock or handling activities for which the substance will be used. If used for handling (including processing), the substance's mode of action must be described.

The handling activities of Chipotle Chile Pepper is as an ingredient in Hain Celestial Imagine™ Organic Corn Chipotle Bisque and in the following Health Valley® canned Organic Chunky Chilis:

Mild Vegetarian
Mild Vegetarian- No Salt Added
Spicy Vegetarian
Spicy Vegetarian- No Salt Added
Mild Vegetarian Black Bean
Spicy Vegetarian Black Bean
Mild Vegetarian 3 Bean

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CBI Deleted

As finished products, Hain Celestial Imagine ™ Organic Corn Chipotle Bisque is packaged in 32-ounce aseptic containers, and Hain Celestial Health Valley® Organic Chunky Chilis are packaged in 15 ounce cans. The distinctive flavor of Chipotle Chile Pepper provides a smoky flavor that is characteristic of Chipotle Chile Pepper, and the flavor is maintained in the process of producing Hain Celestial Imagine ™ Organic Corn Chipotle Bisque and Hain Celestial Health Valley® Organic Chunky Chilis.

5. The source of the substance and a detailed description of its manufacturing or processing procedures from the basic component(s) to the final product.

Chipotle Chile Pepper, pronounced *chih-POHT-lay* is a dried, smoked jalapeño. It has a wrinkled, dark brown skin and a smoky, sweet, almost chocolaty flavor.*

**Copyright© 1995 by Barron's Educational Series, from The New Food Lover's Companion, Second Edition, by Sharon Tyler Herbst*

Jalapeño and Chipotle Chile Production

Typically, a grower will pass through a jalapeño field multiple times picking the best green jalapeños for fresh market. At the end of the growing season, jalapeños naturally ripen to red. There is an extensive fresh market for red jalapeños in both Mexico and the United States. Many U.S. growers disk the red jalapeños into the ground. In Mexico the red jalapeños are saved and sold in markets for premium prices. They are kept on the vine as long as possible. When the jalapeños are deep red and have lost much of their moisture, they are selected to be made into Chipotle.

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Summary of Processing

Chipotle Chile Peppers are received by George Chiala Farms already dried and smoked. George Chiala Farms processes the Chipotle Chile into puree, the puree is packed and frozen and then held at a temperature necessary for preservation.

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6. A summary of any available previous reviews by State or private certification programs or other organizations of the petitioned substance.

No previous reviews have been conducted to approve the use of Chipotle Chile Pepper as a nonorganically produced agricultural product allowed as an ingredient in or on processed products labeled as organic. Until the publication in the Federal Register, June 7, 2006, of the National Organic Program Final Rule addressing the Court Order following the case of Harvey vs. Johanns, there was no such clarification that each nonorganically produced agricultural product was required to be listed in §205.606 of the National List.

The Summary of the NOP Final Rule of June 7, 2006 states:

"Further, this final rule revises the NOP regulations to clarify that only nonorganically produced agricultural products listed in the NOP regulations may be used as ingredients in or on processed products labeled as "organic." In accordance with the final judgment in Harvey, the revision emphasizes that only the nonorganically produced agricultural ingredients listed in the NOP regulations can be used in accordance with any specified restrictions and when the product is not commercially available in organic form."

In addition, the NOP Final Rule revises National List §205.606 to read:

"§205.606 Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as organic.

Only the following nonorganically produced agricultural products may be used as ingredients in or on processed products labeled as "organic," only in accordance with any restrictions specified in this section, and only when the product is not commercially available in organic form.
(a) Cornstarch (native)
(b) Gums—water extracted only (arabic, guar, locust bean, carob bean)
(c) Kelp—for use only as a thickener and dietary supplement
(d) Lecithin—unbleached
(e) Pectin (high-methoxy)"

This petition is in response to the revision of National List §205.606 to approve Chipotle Chile Pepper as a nonorganically produced agricultural product allowed as an ingredient in or on processed products labeled as organic.

In consideration of the regulatory history and justification for the use of Chipotle Chile Pepper California Certified Organic Farmers, Oregon Tilth, Quality Assurance International (QAI), or the California Organic Program have never conducted reviews of Chipotle Chile Pepper. QAI approved the use of the conventional form

by Hain Celestial of this product as an organic form was determined to be commercially unavailable.

7. Information regarding EPA, FDA, and State regulatory authority registrations, including registration numbers.

This product conforms in every aspect to the requirements mandated by the Federal Food Drug and Cosmetic Act as well as State Regulations and Amendments. It is processed, packed and sold in compliance with California's Proposition 65 (CA Health and Safety Code 25249.5-25249.13) and Regulations.

The product is packed in accordance with current Good Manufacturing Practices as defined in 21CFR, §110, Subparts A-G.

Text of this section is referenced in the List of Attachments as Attachment # 2, a link to 21CFR, §110.

No registration numbers are required for Chipotle Chile Pepper in puree or frozen form.

8. The Chemical Abstract Service (CAS) number or other product numbers of the substance and labels of products that contain the petitioned substance. If the substance does not have an assigned product number, this fact should be reported.

The product number for Chipotle Chile Pepper produced by George Chiala Farms is identified by Product Code #C-30-CHP0200-Julian Date. There is no other identifying number or CAS number for Chipotle Chile Pepper.

Please see Attachment # 3. Product labels are included for:

Hain Celestial Imagine™ Organic Corn Chipotle Bisque
Health Valley® Organic Chunky Chili, Mild Vegetarian
Health Valley® Organic Chunky Chili, Mild Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Spicy Vegetarian
Health Valley® Organic Chunky Chili, Spicy Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Mild Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Spicy Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Mild Vegetarian 3 Bean

9. The substance's physical properties and chemical mode of action.

Chipotle Chile

Chipotle refers to the unique product produced by smoking and drying fresh ripe chiles. Usually a smoked jalapeno or other thick-meated varieties of chiles have been smoked as a way of preserving them.

Generally speaking, Chipotle in English refers to any smoked chile pepper. The Spanish word Chipotle is a contraction of *chilpotle* in the Náhuatl language of the Aztecs, where *chil* referred to the hot pepper and *potle* was derived from *poctli*, meaning smoked. Chipotle Chiles are also known as chili *ahumado*, which also means, "smoked" in Spanish.

The Plant

There are hundreds of varieties of jalapeños, which vary in size and heat. In Mexico, the jalapeño is also known as the cuaresmeño, huachinango, and gordo. Until recently, Chipotle Chiles were almost exclusively found in the markets of central and southern Mexico. As Mexican food became more popular in the United States in the late 20th century, jalapeño production and processing began to move into Northern Mexico and the United States.

Chipotle are usually a dull tan to dark coffee color and measure approximately 2 to 4 inches in length and about an inch wide. As much as one fifth of the Mexican jalapeno crop is processed into Chipotles.

Agriculture, Post-Harvest Handling

For Chipotle production, chile varieties like jalapeño with thick walled pods are smoked to preserve them, because the thick walls hold so much more moisture and are very hard to sun dry or dry with dehydrators.

The ripe, red jalapeños are moved to a closed smoking chamber where they are spread out on metal grills. Wood is placed into a firebox and the smoke enters the sealed chamber. Every few hours, a person enters the smoking chamber and stirs

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the jalapeños to allow for the penetration of the smoke. The chiles are smoked for several days until most of the moisture is removed. At the end of the process, the Chipotles are dried much like prunes or raisins. The underlying heat of the jalapeños is combined with the taste of smoke. Typically, it takes ten pounds of jalapeños to make one pound of chipotle.

Nutritional Highlights

A search of the USDA Agricultural Research Service Nutrient Data Laboratory National Nutrient Database for Standard Reference as well as other sources, did not result in any information about nutritional data of Chipotle Chile, only sun-dried hot chile, which is not a similar product, as it is not smoked.

George Chiala Farms has provided an independent analysis of Frozen Chipotle Pepper Puree created by First DataBank Nutritionist Pro.

Please see Attachment #4 for the nutritional analysis.

a) Chemical interactions with other substances, especially substances used in organic production

There are no chemical interactions with other substances used in organic production of the finished product in which Chipotle Chile Pepper is an ingredient.

b) Toxicity and environmental persistence

There is no evidence of toxicity or environmental persistence from the production of Chipotle Chile Pepper.

c) Environmental impacts from its use or manufacture

There are no environmental impacts from the pureeing of Chipotle Chile Pepper.

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d) Effects on human health

List. For petitions to include non-organic agricultural substances onto the National List, this information item should be responded to with research concerning the availability of organic alternatives.

Research Information

Included as Attachments:

Attachment #7
On Food and Cooking, The Science and Lore of the Kitchen, by Harold McGee, "A Survey of Temperate Climate Spices - Chillis"

Attachment #8
Prepared Foods, Development Trends and Technologies for Formulators and Marketers Online, "On the National Menu"
(www.preparedfoods.com)

Attachment #9
National Association of Specialty Food Trade (NASFT), Miami Herald.com, "What's Hot? Smoky-Sweet Chipotle Goes Mainstream"
(www.specialtyfood.com)

Attachment #10
Gourmet Sleuth, The gourmet food and cooking resource
(www.gourmetsleuth.com)

Additional research resources:

The Chile Pepper Institute, New Mexico State University, College of Agriculture and Home Economics

Fiery-Foods.com, Pepper Profile: Chipotles, by Dave DeWitt and Chuck Evans

Wikipedia.org, The Free Encyclopedia, Chipotle

There is no evidence of research that would present contrasting positions to those presented in this petition.

12. Petition Justification Statement

Chipotle Chile Pepper is used in Hain Celestial Imagine™ Organic Corn Chipotle Bisque and in seven organic canned chilis under Hain Celestial's Health Valley® brand. The seven chilis have been popular products for over 10 years. They were recently formulated to be organic products, and all seven items utilize Chipotle

CBI Deleted

Chile Pepper in puree form. The Organic Corn Chipotle Bisque is a new product and also uses Chipotle Chile Pepper puree.

CBI Deleted

Chipotle is a unique flavor with growing popularity as demonstrated in the attached literature. As consumer taste and demand grows for products that are made with Chipotle Chile, we expect the demand and popularity of our Chipotle products to grow as well. It is very likely that we will introduce additional products to meet that growing demand. Chipotle Chile Pepper in puree form adds an intensity of flavor to all eight products that is not possible in other forms and we use it exclusively for its distinct flavor. We are confident in the success in the marketplace of these products and will comply with all regulatory changes to maintain their organic integrity. We also will do everything we possibly can to keep the formulation consistent and preserve the unique flavor our customers have come to expect in our products.

When these products were developed, it was not necessary for nonorganic agricultural products used in the 5% of a 95% organic processed product, to be specified on the National List. It was only necessary that we document our attempts to find this ingredient in an organic form, which was done to our certifier's, (Quality Assurance International) satisfaction.

On line searches of California Certified Organic Farmers, Oregon Tilth and Quality Assurance International all certify farms that grow organic jalapeno chilies, but none that process them into Chipotle Chile Pepper puree. As a minor ingredient, the dried form of Chipotle simply does not appear although we identified a number of companies that produce organic ground and dry Chipotle Chile powder.

CBI Deleted

Pages 12, 13 and 14 are CBI Deleted

CBI Deleted

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

List of Attachments

CBI Deleted

Attachment #2
Link to www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm
Title 21 CFR §110 - Foods and Drugs
Chapter I - Food and Drug Administration
Department of Health and Human Services
Subpart A-G
Specifically, Subchapter B - Food for Human Consumption
Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

Attachment #3
Product labels are included for:

Hain Celestial Imagine™ Organic Corn Chipotle Soup
Health Valley® Organic Chunky Chili, Mild Vegetarian
Health Valley® Organic Chunky Chili, Mild Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Spicy Vegetarian
Health Valley® Organic Chunky Chili, Spicy Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Mild Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Spicy Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Mild Vegetarian 3 Bean

Attachment #4
Nutritional analysis of Frozen Chipotle Pepper Puree created by First DataBank Nutritionist Pro, contracted by George Chiala Farms.

CBI Deleted

Attachment #5
Link to http://www.cfsan.fda.gov/~dms/alrguid3.html
FDA's Questions and Answers Regarding Food Allergens, including the Food Allergen Labeling and Consumer Protection Act of 2004, Edition 3, Final Guidance, which discusses the foods and food groups that must be identified as potential allergens on consumer product labels.

Attachment #6
The Hain Celestial Group Allergen and Sensitivity Information Request Form.

Attachment #7
On Food and Cooking, The Science and Lore of the Kitchen, by Harold McGee, Revised Edition 2004 Pages 418-421, "A Survey of Temperate Climate Spices - Chillis"
Please note: Attached with the permission of the author. The author requests that the copyright notice be included in any internet publication.

Attachment #8
Prepared Foods, Development Trends and Technologies for Formulators and Marketers Online, "On the National Menu"
(www.preparedfoods.com)

Attachment #9
National Association of Specialty Food Trade (NASFT), Miami Herald.com, "What's Hot? Smoky-Sweet Chipotle Goes Mainstream"
(www.specialtyfood.com)

Attachment #10
Gourmet Sleuth, The gourmet food and cooking resource
(www.gourmetsleuth.com)

CBI Deleted

Attachment #12
NOSB Evaluation Criteria Categories 1, 2 and 3

CBI Deleted

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

CBI Deleted

Attachment #1

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #2

Link to www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm
Title 21 CFR §110 - Foods and Drugs
Chapter I - Food and Drug Administration
Department of Health and Human Services
Subpart A-G
Specifically, Subchapter B - Food for Human Consumption
Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #3

Product labels are included for:

Hain Celestial Imagine™ Organic Corn Chipotle Soup
Health Valley® Organic Chunky Chili, Mild Vegetarian
Health Valley® Organic Chunky Chili, Mild Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Spicy Vegetarian
Health Valley® Organic Chunky Chili, Spicy Vegetarian- No Salt Added
Health Valley® Organic Chunky Chili, Mild Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Spicy Vegetarian Black Bean
Health Valley® Organic Chunky Chili, Mild Vegetarian 3 Bean

70-C457-10-P0053 70-C457-20-P0097 70-C457-30-P0083 70-C457-40-P0097

Best Before

Make any day extraordinary with a trip to the Bistro. Just heat and serve our bisque with a salad and your favorite bread – or try one of these unique serving suggestions:

Drizzle over your favorite shredded cheese and melt under the broiler. Serve with warm Garden of Eatin'® Tortilla Chips.

Stir in a tablespoon of heavy cream or Soy Dream,® then garnish with chopped fresh cilantro.

Use as a creamy base for chicken or vegetable pot-pie.

Add crab meat with minced jalapeño, then garnish with chopped cilantro.

Directions: Shake well. After opening, refrigerate and use within 7 days. Stovetop – Heat on medium in a saucepan, stirring frequently. Microwave – Heat on high for 1 minute in microwave-safe bowl. Stir and repeat.

ORGANIC CORN CHIPOTLE

Imagine® brings organic creamy soups to a gourmet level with Imagine Bistro Organic Bisques! We start with premium organic vegetables. And now you can actually see the distinctive herbs and spices in this delectable puree. Get ready for the intense flavors of Corn Chipotle Bisque. It's a culinary medley of corn, onion, roasted poblano peppers, cilantro, roasted garlic and potato. The hearty texture highlights the robust taste in every bite. As always, we've maintained our high quality standards in delivering Imagine Bistro Organic Bisques fresh to your table.

0 84253 24006 2

X2409-000

ORGANIC CORN CHIPOTLE

Shake Well. This Container is Not Microwave Safe.

Imagine Bistro™

ORGANIC CORN CHIPOTLE BISQUE

NEW!

USDA ORGANIC

32 FL OZ (1 QT) 946mL

SERVING SUGGESTION

70-C457-20-P0097 70-C457-30-P0083 70-C457-40-P0097

ORGANIC CORN CHIPOTLE

Shake Well. This Container is Not Microwave Safe.

Imagine Bistro™

ORGANIC CORN CHIPOTLE BISQUE

NEW!

USDA ORGANIC

32 FL OZ (1 QT) 946mL SERVING SUGGESTION

Ingredients: Filtered water, organic corn, organic potatoes, organic onions, roasted green poblano peppers, organic cane juice, sea salt, organic fire roasted garlic, organic spices, organic expeller pressed oil (canola and/or safflower and/or sunflower), chipotle peppers.

Nutrition Facts

Serving Size 1 Cup (240mL)
Servings Per Container About 4

Amount Per Serving	
Calories 100 Calories from Fat 10	
	% Daily Value*
Total Fat 1g	**2%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 590mg	**25%**
Total Carb 22g	**7%**
Dietary Fiber 2g	**8%**
Sugars 5g	
Protein 3g	

Vitamin A 4% • Vitamin C 40%
Calcium 2% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Sat Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

MANUFACTURED FOR DISTRIBUTION BY:
THE HAIN CELESTIAL GROUP, INC.
MELVILLE, NY 11747 USA

Certified Organic by Quality Assurance International.
COMMENTS? Please send UPC and Manufactured Code Date along with your comments to:

IMAGINE FOODS CONSUMER AFFAIRS
4600 Sleepytime Drive, Boulder, CO 80301
or call 800-434-4246 www.imaginefoods.com

PRODUCT OF CANADA

Organic
Restaurant Style
Non Dairy & No MSG
No Artificial Ingredients
Preservative-Free

We only use the finest organic ingredients.

- Organic Cuban Black Bean Bisque
- Organic Fire Roasted Tomato Bisque
- Organic Creamy Butternut Squash
- Organic Creamy Tomato
- Organic Creamy Sweet Corn
- Organic Creamy Broccoli
- Organic Sweet Potato
- All Natural Lobster Bisque
- All Natural Crab Bisque
- Organic Low Sodium Chicken Broth
- Organic Low Sodium Vegetable Broth
- Organic Chicken Stock
- Organic Vegetable Stock
- Organic Beef Flavored Stock

Free recipes
Visit **www.imaginefoods.com** for other exciting recipes, and to learn more about the full line of Imagine gourmet organic soups and broths.

Imagine

Tetra Brik® Aseptic
Tetra Pak®
Printed in USA

Organic Mild Vegetarian Chunky Chili

Health Valley Organic Vegetarian Chunky Chilis were created to give you a hearty, satisfying taste experience without added fat. Our Organic Mild Vegetarian Chunky Chili is all natural and made with the finest organic beans, vegetables and spices. It is also a good source of protein (9 grams) and an excellent source of fiber (10 grams) and vitamin C.

*We're continually striving to meet your nutritional needs with great tasting, natural and organic foods...**assuring a healthy life for you and your family.***

Our Health Valley Promise

At Health Valley we are passionate about quality. If you are not delighted with this product, please call or write our Customer Satisfaction Team. When writing, please send UPC and Manufactured Code Date along with your comments to: Health Valley Consumer Relations, 4600 Sleepytime Dr, Boulder, CO 80301. Or call 1-800-434-4246 or visit www.healthvalley.com.

Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 31g	10%
Sat. Fat 0g	0%	Dietary Fiber 10g	40%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 9g	18%
Sodium 480mg	20%		

Vitamin A 15% • Vitamin C 30% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC PINTO BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, SEA SALT, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 480 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2102-002

0 35742 24101 5

Mild Vegetarian

MISSION IMAGING	4/C	MAG CYAN BLACK						
CUSTOMER: Hain Food Group		SIZE: 9.625 X 4.093			DATE: 3-10-06	MISSION#: 20302		
FILE NAME: HV Vegatable Mild Chili		DIE#	ITEM #: X2102-002		SHRINK	LAM WDR: 150L	DOT: EU	

Organic Mild Vegetarian Chunky Chili – No Salt Added

Health Valley Organic Vegetarian Chunky Chilis with no salt added were created for persons who need to watch their salt intake but still want a good tasting chili. Our Organic Mild Vegetarian Chunky Chili is all natural and contains 90% less sodium than other leading brands. It is also a good source of protein (9 grams) and an excellent source of fiber (10 grams) and vitamin C.

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 31g	10%
Sat. Fat 0g	0%	Dietary Fiber 10g	40%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 9g	18%
Sodium 75mg	3%		

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Vitamin A 15% • Vitamin C 30% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC PINTO BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 75 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2103-002

0 35742 24102 2

Mild Vegetarian No Salt

4/C		MAG	CYAN	BLACK							
CUSTOMER: Hain Food Group		SIZE: 9.625 X 4.093					DATE: 6-12-06	MISSION#: 20302			
FILE NAME: HV Veg Mild NoSalt Chili		DIE#		ITEM #: X2103-002			SHRINK	% IN NOT	DOT: 150L	EU	

Organic Spicy Vegetarian Chunky Chili

Health Valley Organic Vegetarian Chunky Chilis were created to give you a hearty, satisfying taste experience without added fat. Our Organic Spicy Vegetarian Chunky Chili is all natural and made with the finest organic beans, vegetables and spices. It is also a good source of protein (9 grams) and an excellent source of fiber (10 grams) and vitamin C.

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 31g	10%
Sat. Fat 0g	0%	Dietary Fiber 10g	40%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 9g	18%
Sodium 480mg	20%		

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Vitamin A 15% • Vitamin C 30% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC PINTO BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, SEA SALT, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER, NATURAL CHILI FLAVOR.

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CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 480 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

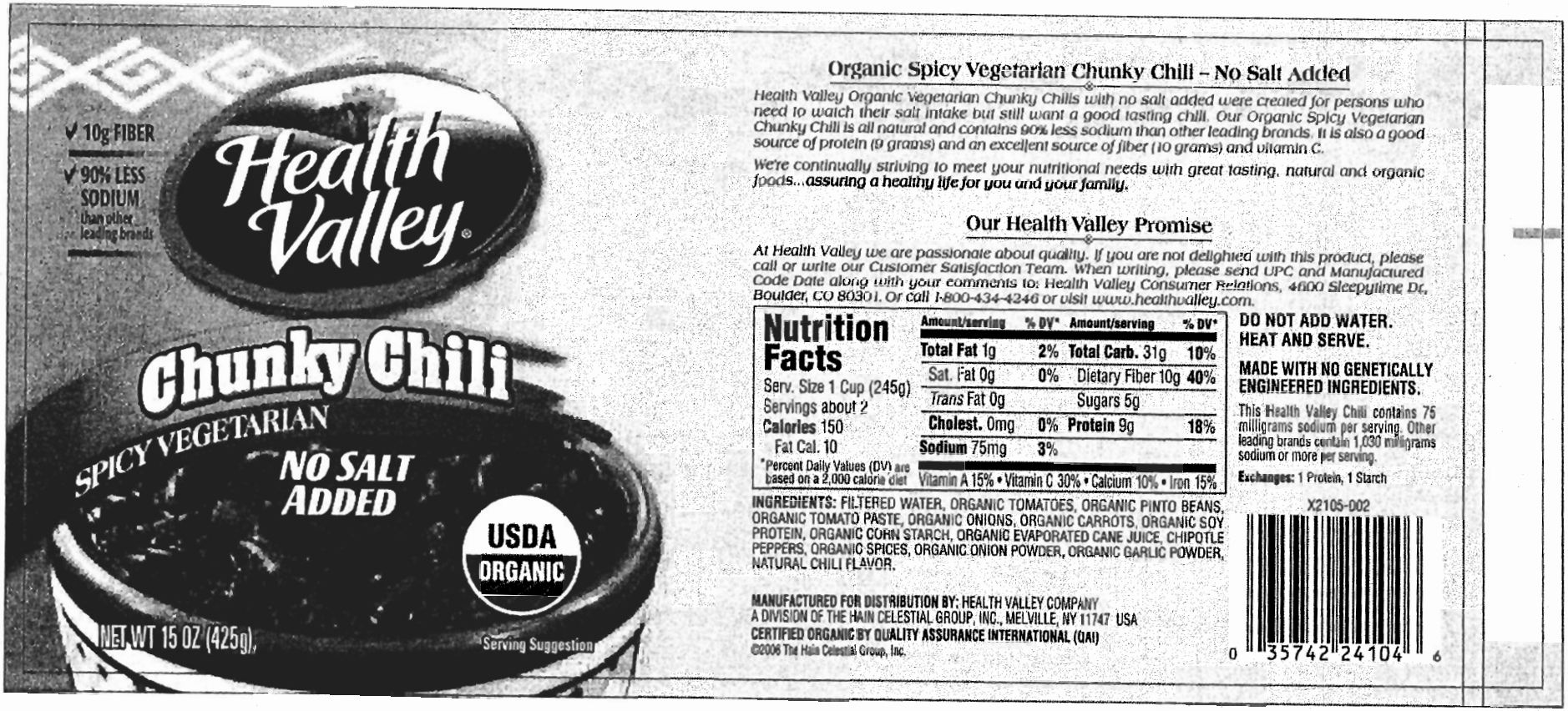
X2104-002

0 35742 24103 9

Spicy Vegetarian

4/C MAG CYAN BLACK

CUSTOMER	SIZE		DATE	MISSION#
Hain Food Group	9.625 X 4.093		3-10-06	20302
FILE NAME	DIE#	ITEM #		
HV Vegatable Spicy Chili		X2104-002	150L	EU



Organic Spicy Vegetarian Chunky Chili – No Salt Added

Health Valley Organic Vegetarian Chunky Chilis with no salt added were created for persons who need to watch their salt intake but still want a good tasting chili. Our Organic Spicy Vegetarian Chunky Chili is all natural and contains 90% less sodium than other leading brands. It is also a good source of protein (9 grams) and an excellent source of fiber (10 grams) and vitamin C.

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 31g	10%
Sat. Fat 0g	0%	Dietary Fiber 10g	40%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 9g	18%
Sodium 75mg	3%		

Vitamin A 15% • Vitamin C 30% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC PINTO BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER, NATURAL CHILI FLAVOR.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 75 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2105-002

0 35742 24104 6

Spicy Vegetarian No Salt

4/C

CUSTOMER: Hain Food Group	SIZE: 9.625 X 4.093		DATE: 6-12-06	MISSION#: 20302	
FILE NAME: HV Vegatable Spicy Chili NS	CHEF	ITEM #: X2105-002		150L	EU

Organic Mild Vegetarian Black Bean Chunky Chili

Health Valley Organic Vegetarian Chunky Chilis were created to give you a hearty, satisfying taste experience without added fat. Our Organic Mild Black Bean Chunky Chili is all natural and made with the finest organic beans, vegetables and spices. It is also an excellent source of protein (10 grams), fiber (8 grams) and vitamin C.

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 32g	11%
Sat. Fat 0g	0%	Dietary Fiber 8g	32%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 10g	20%
Sodium 480mg	20%		

Vitamin A 15% • Vitamin C 25% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC BLACK BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, SEA SALT, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 480 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2106-002

0 35742 24201 2

Mild Black Bean

4/C

CUSTOMER: Hain Food Group	SIZE: 9.625 X 4.093		DATE: 1-18-06	MISSION#: 20302
FILE NAME: HV Black Bean Mild Chili	DIE#	ITEM #: X2106-002	OUTPUT	LINE SCREEN: 150L DOT: EU

Organic Spicy Vegetarian Black Bean Chunky Chili

Health Valley Organic Vegetarian Chunky Chilis were created to give you a hearty, satisfying taste experience without added fat. Our Organic Spicy Black Bean Chunky Chili is all natural and made with the finest organic beans, vegetables and spices. It is also an excellent source of protein (10 grams), fiber (8 grams) and vitamin C.

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 32g	11%
Sat. Fat 0g	0%	Dietary Fiber 8g	32%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 10g	20%
Sodium 480mg	20%		

Vitamin A 15% • Vitamin C 25% • Calcium 10% • Iron 15%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC BLACK BEANS, ORGANIC TOMATO PASTE, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, SEA SALT, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER, NATURAL CHILI FLAVOR.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 480 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2107-002

0 35742 24202 9

Spicy Black Bean

4/C

CUSTOMER	SIZE		DATE	MISSION#
Hain Food Group	9.625 X 4.093		3-10-06	20302
FILE NAME	DIE#	ITEM #		
HV Black Bean Spicy Chili		X2107-002	150L	EU

Organic Mild Vegetarian Three Bean Chunky Chili

Health Valley Organic Vegetarian Chunky Chilis were created to give you a hearty, satisfying taste experience without added fat. Our Organic Mild 3 Bean Chunky Chili is all natural and made with the finest organic beans, vegetables and spices. It is also an excellent source of protein (10 grams), fiber (10 grams) and vitamin C.

We're continually striving to meet your nutritional needs with great tasting, natural and organic foods...assuring a healthy life for you and your family.

Our Health Valley Promise

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Nutrition Facts

Serv. Size 1 Cup (245g)
Servings about 2
Calories 150
Fat Cal. 10

*Percent Daily Values (DV) are based on a 2,000 calorie diet

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 1g	2%	**Total Carb.** 32g	11%
Sat. Fat 0g	0%	Dietary Fiber 10g	40%
Trans Fat 0g		Sugars 5g	
Cholest. 0mg	0%	**Protein** 10g	20%
Sodium 480mg	20%		

Vitamin A 15% • Vitamin C 30% • Calcium 10% • Iron 20%

INGREDIENTS: FILTERED WATER, ORGANIC TOMATOES, ORGANIC ONIONS, ORGANIC TOMATO PASTE, ORGANIC PINTO BEANS, ORGANIC CARROTS, ORGANIC SMALL WHITE BEANS, ORGANIC KIDNEY BEANS, ORGANIC SOY PROTEIN, ORGANIC CORN STARCH, ORGANIC EVAPORATED CANE JUICE, SEA SALT, CHIPOTLE PEPPERS, ORGANIC SPICES, ORGANIC ONION POWDER, ORGANIC GARLIC POWDER.

MANUFACTURED FOR DISTRIBUTION BY: HEALTH VALLEY COMPANY
A DIVISION OF THE HAIN CELESTIAL GROUP, INC., MELVILLE, NY 11747 USA
CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL (QAI)

DO NOT ADD WATER. HEAT AND SERVE.

MADE WITH NO GENETICALLY ENGINEERED INGREDIENTS.

This Health Valley Chili contains 480 milligrams sodium per serving. Other leading brands contain 1,030 milligrams sodium or more per serving.

Exchanges: 1 Protein, 1 Starch

X2108-002

0 35742 24203 6

Mild Three Bean

4/C		IMAG	CYAN	BLACK						
CUSTOMER: Hain Food Group		SIZE: 9.625 X 4.093					DATE: 3-10-06		MISSION#: 20302	
FILE NAME: HV 3 Bean Mild Chill		DIE#		ITEM #: X2108-002			DISPLAY	LINE NUM	DOT: 150L	EU

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #4

Nutritional analysis of Frozen Chipotle Pepper Puree created by First DataBank Nutritionist Pro, contracted by George Chiala Farms.

FROZEN CHIPOLTE PEPPER PUREE C-30-CHP0200

Nutrient Analysis
Source: Custom

Yield: 1.015 (100.000 gram(s))
No. Ingredients: 2

Category: Basic Food
Manufacturer: (None)

Nutrient Goal Template:
DAILY VALUES/RDI - ADULT/CHILD

Nutrient	Value	Unit	Goal	%
Weight	100.000	g		
Kilocalories	76.403	kcal	2000.000	4 %
Protein	3.677	g	50.000	7 %
Carbohydrate	15.020	g	300.000	5 %
Fat, Total	1.643	g	65.000	3 %
Alcohol	0.000	g		
Cholesterol	0.000	mg	300.000	0 %
Saturated Fat	0.000	g	20.000	0 %
Monounsaturated Fat	0.000	g		
Polyunsaturated Fat	0.000	g		
MFA 18:1, Oleic	0.000	g		
PFA 18:2, Linoleic	0.000	g		
PFA 18:3, Linolenic	0.000	g		
PFA 20:5, EPA	0.000	g		
PFA 22:6, DHA	0.000	g		
Trans Fatty Acid	0.000	g		
Sodium	1.478	mg	2400.000	0 %
Potassium	0.000	mg	3500.000	0 %
Vitamin A (RE)	119.689	RE		
Vitamin A (IU)	1196.887	IU	5000.000	24 %
Vitamin A (RAE)	0.000	µg		
Beta-Carotene	718.132	µg		
Alpha-Carotene	0.000	µg		
Lutein (+ Zeaxanthin)	0.000	µg		
Beta-Cryptoxanthin	0.000	µg		
Lycopene	0.000	µg		
Vitamin C	0.000	mg	60.000	0 %
Calcium	67.972	mg	1000.000	7 %
Iron	1.591	mg	18.000	9 %
Vitamin D (ug)	0.000	µg	10.000	0 %
Vitamin D (IU)	0.000	IU	400.000	0 %
Vitamin E (mg)	0.000	mg	20.000	0 %
Vitamin E (IU)	0.000	IU	30.000	0 %
Alpha-Tocopherol	0.000	mg		
Thiamin	0.073	mg	1.500	5 %
Riboflavin	0.188	mg	1.700	11 %
Niacin	2.555	mg	20.000	13 %
Pyridoxine (Vitamin B6)	0.000	mg	2.000	0 %
Folate (Total)	0.000	µg	400.000	0 %
Folate (DFE)	0.000	µg		
Cobalamin (Vitamin B12)	0.000	µg	6.000	0 %
Biotin	0.000	µg	300.000	0 %
Pantothenic Acid	0.000	mg	10.000	0 %
Vitamin K	0.000	µg	80.000	0 %

Nutrient	Value	Unit	Goal	%
Phosphorus	0.000	mg	1000.000	0 %
Iodine			150.000	
Magnesium	0.739	mg	400.000	0 %
Zinc	0.000	mg	15.000	0 %
Copper	0.005	mg	2.000	0 %
Manganese	0.000	mg	2.000	0 %
Selenium	0.000	µg	70.000	0 %
Fluoride				
Chromium			0.120	
Molybdenum			75.000	
Dietary Fiber, Total	4.407	g	25.000	18 %
Soluble Fiber	0.000	g		
Insoluble Fiber	0.000	g		
Crude Fiber	0.000	g		
Sugar, Total	0.000	g		
Glucose	0.000	g		
Galactose	0.000	g		
Fructose	0.000	g		
Sucrose	0.000	g		
Lactose	0.000	g		
Maltose	0.000	g		
Sugar Alcohol				
Other Carbohydrate				
Tryptophan	0.000	mg		
Threonine	0.000	mg		
Isoleucine	0.000	mg		
Leucine	0.000	mg		
Lysine	0.000	mg		
Methionine	0.000	mg		
Cystine	0.000	mg		
Phenylalanine	0.000	mg		
Tyrosine	0.000	mg		
Valine	0.000	mg		
Arginine	0.000	mg		
Histidine	0.000	mg		
Alanine	0.000	mg		
Aspartic Acid	0.000	mg		
Glutamic Acid	0.000	mg		
Glycine	0.000	mg		
Proline	0.000	mg		
Serine	0.000	mg		
Moisture	76.901	g		
Ash	1.834	g		
Caffeine	0.000	mg		

Percentage of Kcals

Protein	16.4%
Carbohydrate	67.1%
Fat, total	16.5%
Alcohol	0.0%

S314061

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #5

Link to http://www.cfsan.fda.gov/~dms/alrguid3.html
FDA's Questions and Answers Regarding Food Allergens, including the Food Allergen Labeling and Consumer Protection Act of 2004, Edition 3, Final Guidance, which discusses the foods and food groups that must be identified as potential allergens on consumer product labels.

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #6

The Hain Celestial Group Allergen and Sensitivity Information Request Form.

THE HAIN CELESTIAL GROUP

ALLERGEN AND SENSITIVITY INFORMATION REQUEST FORM

Manufacturer: **George Chiala Farms**

Hain's Resource Number	Name of Ingredient (Supplier's Item #)
5314061	Pepper, Chipotle, Puree, Frozen C-30-CHPO200

Please indicate if the ingredient contains any of the following allergenic or sensitizing components, even if in minor or trace amounts, such as incidental additives or processing aids. Also, indicate presence of component whether or not the component is declared in the ingredient statement.

	Contained in the ingredient	**Specific name of the sensitive component**	**Is protein present?**	**Manufactured on same line as sensitive components**
Allergen	**Yes / No**	**Material**	**Yes / No**	**Yes / No**
Dairy/Dairy Deriv.	X		X	X
Egg	X		X	X
Wheat Products	X		X	X
Wheat Gluten	X		X	X
Rye Gluten	X		X	X
Barley Gluten	X		X	X
Oat Gluten	X		X	X
Soy	X		X	X
Peanuts/Peanut Oil	X		X	X
Tree Nuts or Oils	X		X	X
Fish	X		X	X
Shellfish	X		X	X
Sulfites	X		X	X
Tartrazine (FD&C Yellow #5)	X		X	X
Celery (Roots and Stalks only, does not include seeds)	X		X	X
Sesame Seeds & Derivatives	X		X	X
Mustard Seeds & Derivatives	X		X	X

Signed: *Tiffany Hoang*
Date: 12-4-06

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #7

On Food and Cooking, The Science and Lore of the Kitchen, by Harold McGee, Revised Edition 2004 Pages 418-421, "A Survey of Temperate Climate Spices - Chillis"

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ON FOOD AND COOKING

The Science and Lore of the Kitchen

COMPLETELY REVISED AND UPDATED

Harold McGee

Illustrations by Patricia Dorfman, Justin Greene, and Ann McGee

SCRIBNER
New York London Toronto Sydney

SCRIBNER
1230 Avenue of the Americas
New York, NY 10020

First Scribner revised edition 2004

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Library of Congress Control Number: 2004058999

ISBN 0-684-80001-2

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erated volatiles, some pungent, some oniony, some green, some even sweet.

The Bean Family: Licorice and Fenugreek

Licorice Licorice comes from the roots of *Glycyrrhiza glabra,* a native of southwest Asia. Its English name is a much-altered version of its genus name, which derives from the Greek for "sweet root." The woody roots of this shrub are remarkable for containing a steroid-like chemical, glycyrrhizic acid, that is 50–150 times sweeter than table sugar. The water extract of the roots contains many different compounds, including sugars and amino acids, which undergo flavor- and pigment-producing browning reactions with each other when the extract is concentrated. Licorice extracts are available as dark syrups, blocks, or powders, and are used in various confections, to give color and flavor to dark beers, porter, and stout, and to flavor tobacco for cigars, cigarettes, and chewing. Many licorice candies are flavored with anise-like anethole (p. 414), but licorice root itself has a more complex aroma, with almond and floral notes.

Thanks to its hormone-like chemical structure, glycyrrhizic acid has a number of effects on the human body, some helpful and some not. It helps soothe coughs, but it also can disrupt normal regulation of mineral and blood pressure levels. Licorice is therefore best consumed in moderation and infrequently; daily consumption can sometimes cause a significant rise in blood pressure and other problems.

Fenugreek Fenugreek is the small, hard seed of a bean relative, *Trigonella foenum-graecum,* that's native to southwest Asia and the Mediterranean. Its name comes from the Latin for "Greek hay." Fenugreek is somewhat bitter and has a very distinctive sweet aroma, reminiscent of dry hay as well as maple syrup and caramel, that comes from a chemical called sotolon, which is also an important volatile in molasses, barley malt, coffee, soy sauce, cooked beef, and sherry. The outer cell layer of the fenugreek seed contains a water-soluble storage carbohydrate (galactomannan), so that when the seeds are soaked, they exude a thick, mucilaginous gel that gives a pleasant slipperiness to some Middle-Eastern sauces and condiments (Yemen's *hilbeh*). Fenugreek is a component of various spice mixtures, including Ethiopian berber and some Indian curry powders.

Fenugreek leaves are bitter and slightly aromatic, and are enjoyed as a fresh or dried herb in India and Iran.

Chillis

Chillis, or "chile peppers," the fruits of small shrubs native to South America, are the most widely grown spice in the world. Their active ingredient, the spectacularly pungent chemical capsaicin, protects the seeds of the chilli fruit, and appears to be a chemical repellant aimed specifically at mammals. Birds, which swallow the fruits whole and disperse the seeds widely, are immune to capsaicin; mammals, whose teeth grind up the fruit and destroy the seeds, are pained by it. It's a wonderfully perverse achievement for our mammal species to have fallen in love with this anti-mammalian weapon and spread the chillis much further than any bird ever did!

The success of the chilli has been remarkable. World production and consumption are now some 20 times that of the other major pungent spice, black pepper. It is ubiquitous in Central and South America, Southeast Asia, India, the Middle East, and North Africa. In China the chilli is a major spice in Sichuan and Hunan provinces; in Europe, Hungary has its paprika and Spain its pimenton. In the United States, salsas became more popular than ketchup in the 1980s, thanks to the influence of Mexican restaurants. Mexico remains the most advanced chilli culture, where several different varieties may be blended to obtain a particular flavor, and

where the substance of many sauces is contributed by chillis, without the aid of flavorless flours or starches.

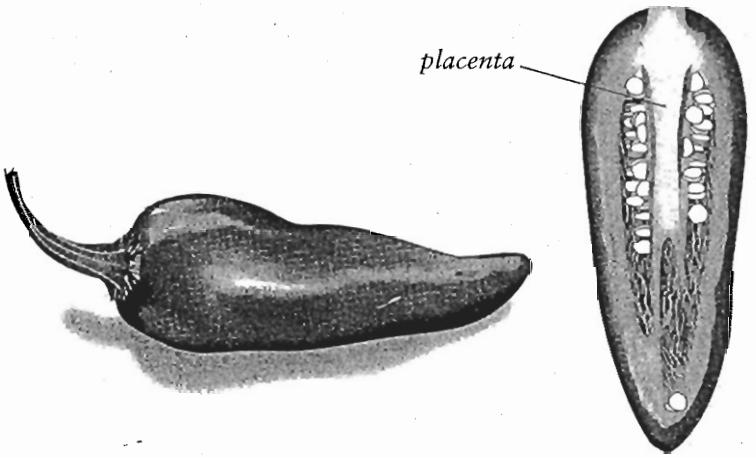
Chillis and Capsaicins There are about 25 species of *Capsicum,* most natives of South America, of which five have been domesticated. Most of our common chillis come from one species, *Capsicum annuum,* which was first cultivated in Mexico at least 5,000 years ago. Chillis are hollow fruits, with an outer wall rich in carotenoid pigments that encloses the seeds and the tissue that bears them, a pale, spongy mass called the placenta. (For chillis as vegetables, see p. 331). Their pungent chemicals, the capsaicins, are only synthesized by the surface cells of the placenta, and accumulate in droplets just under the cuticle of the placenta surface. That cuticle can split under the pressure and allow the capsaicin to escape and spread onto the seeds and the inner fruit wall. Some capsaicin also seems to enter the plant's circulation, and can be found in small quantities within the fruit wall and in nearby stems and leaves.

The amount of capsaicin that a chilli contains depends not only on the plant's genetic makeup, but on growing conditions—high temperatures and drought increase production—and on its ripeness. The fruit accumulates capsaicin from pollination until it begins to ripen, when its pungency declines somewhat: so maximum pungency comes around the time that the green fruit begins to change color.

There are several different versions of the capsaicin molecule found in chillis. This may be why different kinds of chillis seem to produce different kinds of pungency—quick and transient, slow and persistent—and to affect different parts of the mouth.

Capsaicin's Effects on the Body The effects of capsaicin on the human body are many and complex. As I write in 2004, the scorecard is fairly positive. Capsaicin does not appear to increase the risk of cancer or stomach ulcers. It affects the body's temperature regulation, making us feel hotter than we actually are, and inducing cooling mechanisms (sweating, increased blood flow in the skin). It increases the body's metabolic rate, so that we burn more energy (and therefore retain less in storage as fat). It may trigger brain signals that make us feel less hungry and more satiated. In sum, it may encourage us to eat less of the meal it's in, and to burn more of the calories that we do eat.

Of course there's also capsaicin's irritating effects, which can be pleasurable in the mouth but not necessarily elsewhere. (This is why "pepper spray" is an effective weapon; it makes breathing and seeing difficult for about an hour.) Capsaicin is potent and oily and hard to wash off surfaces, so small amounts left on fingers can



The chilli fruit. The pungent chemical capsaicin is secreted by cells on the surface of the placenta, the pithy tissue that bears the seeds.

end up hours later being rubbed into an eye. Knives, cutting boards, and hands should be thoroughly washed with hot soapy water to avoid this and similar unhappy surprises. On the other hand, capsaicin irritation has found a number of medical applications; for example, when applied to the skin it helps reduce muscle pain by increasing local blood flow.

Controlling Capsaicin Pungency The pungency of any dish that contains chillis is influenced by four main factors: the variety of chilli used, the amount of chilli added, the presence or absence of the capsaicin-rich tissues, and the length of time that the chilli is in contact with the other ingredients. The cook can reduce the pungency of chillis substantially by cutting them in half and carefully dissecting and removing the spongy placental tissue and the seeds.

What about quenching the burn once the mouth is already on fire? The two surest remedies—though they're only temporary—are to get something ice-cold into the mouth, or something solid and rough, rice or crackers or a spoonful of sugar. Cold liquid or ice cools the receptors down below the temperature at which they are activated, and the rough food distracts the nerves with a different kind of signal. Though capsaicin is more soluble in alcohol and oil than it is in water, alcoholic drinks and fatty foods appear to be no more effective than cold or sweetened water at relieving the burn (carbonation adds to the irritation). If all else fails, take comfort in the fact that capsaicin pain generally fades within 15 minutes.

Dried Chillis Dried chillis are much more than a conveniently stable source of pungency and thickening power: they're the source of flavor complexity that is rare even among herbs and spices. The drying process concentrates the contents of the cells in the fruit wall, encouraging them to react with each other and generate dried-fruit, earthy, woody, nutty, and other aromatics. Drying traditionally took several weeks in sun or shade, and in much of the world it still does. Modern machine drying offers more control, and can minimize the loss of light-sensitive pigments and vitamin C, though it brings flavor differences as well. Chillis are sometimes smoke-dried (Mexican chipotles, some Spanish pimentons), which lends a characteristic note.

Other Temperate-Climate Spices

Hops Hops are the dried seed-bearing "cones" of *Humulus lupulus,* a perennial native of the Northern Hemisphere that is a relative of marijuana and hemp. The hop plant was cultivated in the Hallertau region of Germany by the 8th century, and spread to Flanders by the 14th. Though now used

Pepper Terminology

In the United States, pungent capsicum fruits are generally called "peppers," or "hot peppers," terms that stem from the early Spanish identification of capsicum pungency with black-pepper pungency. The native Nahuatl word was *chilli,* which gave rise to Spanish *chile,* and in turn to American *chili* (both a capsicum-flavored stew and the powder used to make it). Chile the country got its name from an entirely unrelated word (Araucanian for "the end of the earth"). Given the many possibilities for confusion, I agree with Alan Davidson and others that we should refer to pungent capsicums with the original and unambiguous Nahuatl name *chilli.*

almost exclusively in beer, they also flavor bread and are made into an herbal tea. Hop aroma depends on the variety, and may include woody, floral, and complex sulfur notes. It's described in more detail in chapter 13.

Mahleb Mahleb or mahaleb is the dried kernel of a small kind of cherry native to Iran, *Prunus mahaleb*. The kernels have a warm aroma vaguely suggestive of bitter almond, and are used to flavor baked goods and sweets in much of the eastern Mediterranean.

Mastic Mastic is a resin exuded from the trunk of a relative of the pistachio, *Pistacia lentiscus*, a tree native to the Eastern Mediterranean that now grows only on the Greek island of Chios. Mastic was chewed like chewing gum (hence its name, from the same root as *masticate*), and is also used to flavor various preparations, from breads and pastries to ice cream, candies,

Chilli Varieties and Pungencies

Here is a list of common chilli varieties and their relative pungencies. Pungency is rated in Scoville units, a measure invented around 1912 by pharmaceutical chemist Wilbur Scoville and later adapted to modern chemical analyses. The original method involved an overnight alcohol extraction of the pepper, and then a tasting of increasing dilutions of the extract until the pungency is barely detectable. The more the extract can be diluted, the more pungent it is, and the higher the Scoville score.

Chilli Variety	Pungency, Scoville Units
Capsicum annuum	
Bell	0–600
New Mexican	500–2,500
Wax	0–40,000
Paprika	0–2,500
Pimento	0
Jalapeno	2,500–10,000
Ancho/ poblano	1,000–1,500
Serrano	10,000–25,000
Cayenne	30,000–50,000
Capsicum chinense	
Habanero, scotch bonnet	80,000–150,000
Capsicum frutescens	
Tabasco	30,000–50,000
Capsicum pubescens	
Rocoto	30,000–60,000
Capsicum baccatum	
Aji	30,000–50,000

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #8

Prepared Foods, Development Trends and Technologies for Formulators and Marketers Online, "On the National Menu" (www.preparedfoods.com)

PREPARED FOODS
DEVELOPMENT TRENDS & TECHNOLOGIES FOR FORMULATORS & MARKETERS

On the National Menu

Maria Caranfa, Mintel Menu Insights
May 1, 2006

Chiles: Chipotle and Beyond!

The chipotle pepper has proven that its spicy, smoky flavor appeals to the mass restaurateur. According to Mintel Menu Insights, the chipotle pepper recently experienced an impressive 15% growth on restaurant menus. It has been reduced, pureed and roasted, used as a flavor component of sauces and vinaigrettes, and paired with the sweet flavors of blackberry and pineapple. Undeniably, the chipotle pepper made a significant impression on the restaurant menu.

The popularity of the chipotle pepper has paved the way for expansion of chile diversity on menus. According to Mintel Menu Insights, prevalent chiles on the menu include green, serrano, hot wax, ancho and pasilla chiles. Emerging chiles include morita, cascabel, arbol, guajilla and New Mexico red chile peppers. These Mexican chile varieties are introducing different levels of flavor and heat to menu items. Chef Rick Bayless of Chicago's Frontera Grill makes his extensive knowledge of chile peppers come to life with his signature Callos de Hacha en Salsa de Elote Verde dish. The meal includes serrano-marinated New England sea scallops in a sauce of Three Sisters sweet corn and roasted poblanos, presented with green herb rice, chiles toreados and grilled calabacitas. El Torito serves Pescado Yucatan—sautéed fresh fish with vegetables, capers, grilled chile guerito and green olives in a savory white wine chicken broth, garnished with a spicy habañero-onion salsa. This dish is served with black beans, white rice, fried plantains and warm tortillas.

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #9

National Association of Specialty Food Trade (NASFT), Miami Herald.com, "What's Hot? Smoky-Sweet Chipotle Goes Mainstream" (www.specialtyfood.com)

SPECIALTY FOOD NEWS™
THE NEWS UPDATE FOR SPECIALTY FOOD PROFESSIONALS
Presented in affiliation with the Food Institute

MiamiHerald.com

July 14, 2005
Section: Tropical Life
Edition: Final
Page: 18E

WHAT'S HOT? SMOKY-SWEET CHIPOTLE GOES MAINSTREAM

KAREN HARAM, San Antonio Express-News

From trendy restaurants and fast-food outlets to grocery stores and ethnic markets, chipotle chiles are turning up the heat in everything from fish tacos and steak to salsa and ranch dressing.

A few years ago, chipotle chiles were virtually unknown outside Mexico and the U.S. Southwest. Now, in addition to all the chipotle-flavored menu items and food products, there is a restaurant chain named for the chile - Chipotle, owned by McDonald's Corp. The chipotle (pronounced chih-POHT-leh) is a smoke-dried red jalapeño. It has wrinkled reddish to brown to dark brown skin and a flavor that's smoky and slightly sweet. The chile is available dried, canned in adobo sauce, pickled or as an ingredient in myriad condiments.

The use of chipotle chiles dates back to the time of the Aztecs. Mexican food expert and cookbook author Diana Kennedy says the name for the chile more correctly is chilpocle, which comes from the Nahuatl words chil for chile and pectli for smoke.

In her book From My Mexican Kitchen: Techniques and Ingredients, Kennedy calls chipotles ``the flavor of the decade; their gutsy, acidy, smoky heat lends itself to many types of seasonings.''

The chile is a versatile one, beloved for the fact that it adds flavor to a variety of foods. I've used it with success to flavor tuna salad as well as mayonnaise for shrimp tacos. It also adds a smoky depth to soups, stews and beans. In general, think moderation when using chipotles - a little goes a long way.

Kennedy likes to stuff the chiles with cheese, picadillo or shredded fish. She also uses them in a sauce for albondigas, shrimp and meat dishes, and in some moles. Others use the chiles to marinate meats or even to add spice to chocolate desserts. When will it end? Not anytime soon.

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #10

Gourmet Sleuth, The gourmet food and cooking resource (www.gourmetsleuth.com)

Chipotle Ahumado
Chipotles chilies [chee-POT-tleh] peppers are smoked jalapeno chili peppers and are also known as chili ahumado. These chilies are usually a dull tan to coffee color and measure approximately 2 to 4 inches in length and about an inch wide. As much as one fifth of the Mexican jalapeno crop is processed into chipotles.

History
Chipotles date back to region that is now northern Mexico City, prior to the Aztec civilization. It is conjectured that the Aztecs smoked the chilies because the thick, fleshy, jalapeno was difficult to dry and prone to rot. The Aztecs used the same "smoke drying" process for the chilies as they used for drying meats. This smoking allowed the chilies to be stored for a substantial period of time.

Today Chipotles are used widely throughout Mexico as well as in the United States. Quite popular in the South Western U.S. and California; Chipotles have found their way into the cuisine of many celebrity chefs from Hawaii to Manhattan.

Varieties

Smoked Whole Chilies
Chile ahumado (also referred to as "tipico" and "chile meco" - is greyish tan in color with a very rich smoky flavor. It is said to resemble a "cigar butt" in shape. This "authentic" preferred Chipotle.

Morita means "little blackberry" in Spanish. The chili is dark reddish purple. This is the variety most often found in the United States. While it is quite flavorful it is not smoked as long as the ahumado and therefore not of the same high quality and cheaper to produce. Many of the varieties sold as "tipico" in the U.S. are actually the inferior "morita". It's important to note that although the Morita is considered "inferior" compared to the much less common ahumado, or tipico, it is still a delicious and useful product.

Uses and Product Types
Typically the Chipotle is used to flavor soups, salsas, stews, sauces, and even an occasional dessert. See our recipe selection for many examples of ways to use the pepper.

Heat Scale
Most of the natural 'heat' of the jalapeno is retained in the drying process. Typically it is about 5,000 to 10,000 Scoville Units. This is considered a "medium" heat in comparison to other chilies.

CBI Deleted

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

CBI Deleted

Attachment #11

Petition to the National Organic Program and National Organic Standards Board for Chipotle Chile Pepper to be Added to National List Section 205.606

Attachment #12

NOSB Evaluation Criteria Categories 1, 2 and 3

EVALUATION CRITERIA FOR SUBSTANCES ADDED TO THE NATIONAL LIST

Category 1. Adverse impacts on humans or the environment? Substance: Chipotle Chile Pepper

Question	Yes	No	N/A[1]	Documentation (TAP; petition; regulatory agency; other)
1. Are there adverse effects on environment from manufacture, use, or disposal? [§205.600 b.2]		√		
2. Is there environmental contamination during manufacture, use, misuse, or disposal? [§6518 m.3]		√		
3. Is the substance harmful to the environment? [§6517c(1)(A)(i);6517(c)(2)(A)i]		√		
4. Does the substance contain List 1, 2, or 3 inerts? [§6517 c (1)(B)(ii); 205.601(m)2]			√	
5. Is there potential for detrimental chemical interaction with other materials used? [§6518 m.1]		√		
6. Are there adverse biological and chemical interactions in agro-ecosystem? [§6518 m.5]		√		
7. Are there detrimental physiological effects on soil organisms, crops, or livestock? [§6518 m.5]		√		
8. Is there a toxic or other adverse action of the material or its breakdown products? [§6518 m.2]		√		
9. Is there undesirable persistence or concentration of the material or breakdown products in environment?[§6518 m.2]		√		
10. Is there any harmful effect on human health? [§6517 c (1)(A)(i) ; 6517 c(2)(A)i; §6518 m.4]		√		
11. Is there an adverse effect on human health as defined by applicable Federal regulations? [205.600 b.3]		√		
12. Is the substance GRAS when used according to FDA's good manufacturing practices? [§205.600 b.5]			√	
13. Does the substance contain residues of heavy metals or other contaminants in excess of FDA tolerances? [§205.600 b.5]		√		

[1]If the substance under review is for crops or livestock production, all of the questions from 205.600 (b) are N/A—not applicable.

Category 2. Is the Substance Essential for Organic Production? Substance: Chipotle Chile Pepper

Question	Yes	No	N/A[1]	Documentation (TAP; petition; regulatory agency; other)
1. Is the substance formulated or manufactured by a chemical process? [6502 (21)]		√		
2. Is the substance formulated or manufactured by a process that chemically changes a substance extracted from naturally occurring plant, animal, or mineral, sources? [6502 (21)]		√		
3. Is the substance created by naturally occurring biological processes? [6502 (21)]	√			
4. Is there a natural source of the substance? [§205.600 b.1]	√			
5. Is there an organic substitute? [§205.600 b.1]		√		
6. Is the substance essential for handling of organically produced agricultural products? [§205.600 b.6]	√			Chipotle Chile Pepper is essential for Hain Celestial Imagine ™ Organic Corn Chipotle Bisque and Health Valley® Organic Chunky Chilis.
7. Is there a wholly natural substitute product? [§6517 c (1)(A)(ii)]			√	
8. Is the substance used in handling, not synthetic, but not organically produced? [§6517 c (1)(B)(iii)]	√			
9. Is there any alternative substances? [§6518 m.6]		√		
10. Is there another practice that would make the substance unnecessary? [§6518 m.6]		√		

[1]If the substance under review is for crops or livestock production, all of the questions from 205.600 (b)are N/A—not applicable.

Category 3. Is the substance compatible with organic production practices?

Substance: Chipotle Chile Pepper

Question	Yes	No	N/A[1]	Documentation (TAP; petition; regulatory agency; other)
1. Is the substance compatible with organic handling? [§205.600 b.2]	√			
2. Is the substance consistent with organic farming and handling? [§6517 c (1)(A)(iii); 6517 c (2)(A)(ii)]	√			
3. Is the substance compatible with a system of sustainable agriculture? [§6518 m.7]	√			
4. Is the nutritional quality of the food maintained with the substance? [§205.600 b.3]	√			
5. Is the primary use as a preservative? [§205.600 b.4]		√		
6. Is the primary use to recreate or improve flavors, colors, textures, or nutritive values lost in processing (except when required by law, e.g., vitamin D in milk)? [205.600 b.4]		√		
7. Is the substance used in production, and does it contain an active synthetic ingredient in the following categories: a. copper and sulfur compounds;			√	
b. toxins derived from bacteria;			√	
c. pheromones, soaps, horticultural oils, fish emulsions, treated seed, vitamins and minerals?			√	
d. livestock parasiticides and medicines?			√	
e. production aids including netting, tree wraps and seals, insect traps, sticky barriers, row covers, and equipment cleaners?			√	

[1]If the substance under review is for crops or livestock production, all of the questions from 205.600 (b) are N/A—not applicable.