

United States Department of Agriculture  
Agricultural Marketing Service | National Organic Program  
Document Cover Sheet

<https://www.ams.usda.gov/rules-regulations/organic/national-list/petitioned>

Document Type:

☒ **National List Petition or Petition Update**

A petition is a request to amend the USDA National Organic Program's National List of Allowed and Prohibited Substances (National List).

Any person may submit a petition to have a substance evaluated by the National Organic Standards Board (7 CFR 205.607(a)).

Guidelines for submitting a petition are available in the NOP Handbook as NOP 3011, National List Petition Guidelines.

Petitions are posted for the public on the NOP website for Petitioned Substances.

☐ **Technical Report**

A technical report is developed in response to a petition to amend the National List. Reports are also developed to assist in the review of substances that are already on the National List.

Technical reports are completed by third-party contractors and are available to the public on the NOP website for Petitioned Substances.

Contractor names and dates completed are available in the report.

**PETITION TO THE NATIONAL ORGANIC PROGRAM AND  
NATIONAL ORGANIC STANDARDS BOARD FOR RED JALAPEÑO  
POWDER PEPPERS TO BE ADDED TO THE NATIONAL LIST  
SECTION 205.606**

**Item A**

Mazazul Organics Organic and PVEG request that you amend the National List, Section 205.606, to include non-organic Red Jalapeño Peppers, and allow its substitution when an organic alternative is unavailable.

**Item B**

1. **Common Name:** Red Jalapeño Chile  
**Botanical/Latin Name:** *Capsicum annuum*

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

PIVEG S, DE R.L. de C.V. -Camino a San Jose de Guanajuato S/N Ex-Hacienda de Estrada, Celaya, Guanajuato 38020. Telephone number +52 (461) 618-1800 contact mobile number is +1 (602) 503-3102 – Mr. Enrique Woolfolk.

3. **Intended Use**

Red Jalapeño Pepper powder is currently used by Mazazul Organics Int'l Mazatlan Sinaloa Mexico for Dried Mango with Chili, Pineapple, bananas other dried fruit and vegetables. PVEG has many client that purchase Jalapeño powder for mixed, blends, gravies, and many Mexican cuisine. The ingredient is used because it contains a medium amount of capsicum; the chemical that gives chili peppers their sensation of heat. This pepper has a very subtle flavor; it is mainly for the purpose of simple heat.

4. **A list of 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.**

Red Chili is intended for use in human consumption. The Red Jalapeño Peppers are native to Mexico and are commonly used in Latin American cuisines and confectionary companies. This chili is popular among the North Country because of its sweet simple heat..

PVEG sells this item to multiple clients that use it in sauces, blends, gravies, and many other items. It is multiple use item. They can not call 95% organic because is not on the USDA non-organic approve list.

**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.**

The production method is as follows: We first source our raw materials in our various fields located in Zacatecas and Guanajuato states. The raw material goes through a visual selection process to select only the finest ingredient, the second phase starts when the selected product goes through an automatization process and selects 1<sup>st</sup> quality product only, no bumps, bruised chili or darkened is allowed. A next step is to dehydrate the Red Jalapeño Pepper in our dehydrating machines; moisture removed by the vaporization process as well, leaving an impeccable product. The chili pepper is then pulverized into powder according to the specifications of our many clients including Mazazul Organics. It is bagged properly and sent to Mazazul Organics plant in Mazatlan and same process is followed in processing and shipping to our multiple clients throughout Mexico and other countries.

The manufacturing process of Red Jalapeño Peppers generally includes growing, harvesting, sorting, drying and grinding

**6. Ancillary Substances**

Not applicable.

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

None were found.

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

Our product is FDA approved. PIVEG, S. DE R.L. de C.V. is in compliance with FDA regulations.

**9. The Chemical Abstract Service (CAS) number or other product numbers of the substance and labels of products that contains the petitioned substance.**

There is no Chemical Abstract Service number, nor are there other product numbers for the substance.

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

The substance that give chili peppers it's heat is capsaicin, 8-methyl-N-vanillyl-6-nonivamide,  $(CH_3)_2CHCH=CH(CH_2)_4CONHCH_2C_6H_3-4-(OH)-3-(OCH_3)$ . This is the active component of chili peppers, which belongs to the genus Capsicum. It produces

burning sensation if it comes into contact to human or mammal tissue. Capsaicin and several others related chemicals, collectively are the substances that account for the heat. Pure capsaicin is a hydrophobic, colorless, odorless, and crystalline to waxy compound. The “heat” of chili peppers is measured in Scoville units. Bell peppers rank at zero Scoville units, Red Jalapeño peppers rank at 6,000- 14,000 SHU.

**11. Safety information about the substance including a Material Safety Data Sheet (MSDS) and a substance report from the National Institute of Environmental Health Studies.**

No MSDS is available from the supplier

**12. Research information about the substance, which includes comprehensive substance research reviews and research bibliographies, including reviews and bibliographies, which present contrasting positions to those presented by the petitioner in supporting the substance’s inclusion on or removal from the National List.**

Unfortunately, this information does not exist, and, to repeat, PVEG has been unable to find a supplier of certified organic Red Jalapeno Powder Pepper and Mazazul has been unable to locate a Organic Red Pepper powder source .

**13. Petition Justification Statement**

The Red Jalapeno and resulting powder meet the BIG 3 requirements for Justified. Both Red Jalapenos and resulting powder is non-GMO, produced without sewage sludge, and produced without irradiation

There is no research as to why organic Red Jalapeño Pepper Powder are not produced in large quantities. PVEG is a Qualify supplier with very good Food Safety programs and sterilization process. Regular green and red jalapenos are in large supply in Mexico but PVEG can not locate sufficient supply of Organic red chili Jalapeno to supply our current and growing needs. Mazazul as well as PVIG has checked and spoken with the certifying Agents for Organic and identified two suppliers observed in USDA database Paraiso in Michoacan and Spirits in Jalisco and both supply local markets and organic stores in Mexico and so not intend to increase supply to provide organic red peppers for companies to make red jalapeno powder in volume that is required. We want to continue using PVEG as supplier but to qualify for the 95% organic red jalapenos would need to be on the USDA list of approved nonagricultural items. All other ingredients such as the dried fruit and other chili powder ingredients are organic except the Jalapeno powder. Therefore, we request that “Red Jalapeño Pepper Powder” be added to the National List of non-organically produced agricultural products that can be allowed in products to meet the 95% rule with Red Jalapeno peppers on the approved non organic material list and Mazazul products can be labeled as “organic”. This would assist Mazazul Organics and other companies that sell organic products but need to use the Jalapeño powder in the receipt. Spicy fruits and vegetables are a growing category and the demand will increase for Chili powder of different spice levels. Naturally, Mazazul Organics and PVEG will use an organic

alternative supplier as soon as it is available but attempts to locate have been unsuccessful.

**14. Additional Information**

- Picture of product



**CHILI MANGO LABEL FOR MAZAZUL ORGANICS**

