

ASTA 2007 Annual Meeting & 100th Anniversary Celebration
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Adulteration Issues in Chili Processing

Protecting the raw material supply of capsicum products.

What is Capsicum Adulteration?

The contamination of Capsicum product with nonedible, toxic and/or cheap, low quality substances.

In other words. . . . The capsicum product contains something that it should not contain.

Examples of Adulteration:

- Sudan Red....I, II, III, and IV
- Lead Oxide (a red pigment)
- Annatto
- Fine Grind nut shells such as pecan and walnut
- Grains such as rice powder, wheat bran, and oat bran
- Extracted capsicum meal that exceed allowable hexane levels.

Why are Adulterants Used?

- To improve capsicum surface color
- As an economic adulterant to lower raw material costs.

Problems caused by adulterated capsicum products.

- Risk of serious consumer illnesses due to allergies to the adulterant.
- Consumer exposure to potential carcinogens.
- Reduction of finished product quality such as flavor and color.
- Risk of losing your good reputation due to a product recall.

The greatest risk to having adulterated capsicum products is a product recall

There have been a number of recalls in the last several years that have cost offending companies millions of dollars.

- Most, if not all of the offending companies were unaware they were using adulterated product.
- The key to recall protection is having an early warning system in place that detects and isolates potential contaminates early in the production process.

How Does Rio Valley Chili Company protect it's raw material supply?

- Know your supplier!
- Test, Test, Test!
- If it sounds to good to be true.....it probably is!



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Thank you!

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