Madrefuego Instant Salsa Specifications

1. Madrefuego Red Salsa Specifications

Ingredients: Dehydrated Guajillo Peppers, Dehydrated Tomatoes, Salt, Onion Powder, Garlic Powder, Coriander Powder, Thickener (Xanthan Gum), Black Pepper and Cumin Powder
Country of Origin: Mexico
Description: Reconstitutable mix for preparing red-flavored sauce.
Presentation: Individual sachet of 12 grams
Servings Per Sachet: 2 (prepared). Serving size: 2 tbsp. (30 ml.)
Nutrition Facts: Total Fat (0 g.), Saturated Fat (0 g.), Trans Fat (0 g.), Cholesterol (0 g.), Sodium (30 mg.), Total Carb (5 g.), Fiber (3 g.), Total Sugars (1 g.), Added Sugars (0 g.), Protein (1 g.)
Storage Conditions: Store in a cool, dry place away from direct sunlight and humidity.
Estimated Shelf Life: 1 year (12 months)
Quantity Per Packing Box (pieces/weight): 1,110 pieces / 14.5 kg.
Stacking Levels Per Pallet: 6
Total Boxes Per Pallet: 30
Total Units Per Pallet: 33300
Approximate Weight Per Pallet: 440 kg.
Pallet Dimensions: 120x120x162 cm.
Applicable Regulations: Applies the U.S. FDA regulations for Food and Beverage products including Food Labeling (21 CFR Part 101), Good Manufacturing Practices (21 CFR 174-186).

2. Madrefuego Green Salsa Specifications

Ingredients: Dehydrated Jalapeño Bell Peppers, Dehydrated Green Tomatoes, Salt, Onion Powder, Garlic Powder, Coriander Powder, Thickener (Xanthan Gum), Black Pepper and Cumin Powder
Country of Origin: Mexico
Description: Reconstitutable mix for preparing green-flavored sauce.
Presentation: Individual sachet of 12 grams
Servings Per Sachet: 2 (prepared). Serving size: 2 tbsp. (30 ml.)
Nutrition Facts: Total Fat (0 g.), Saturated Fat (0 g.), Trans Fat (0 g.), Cholesterol (0 g.), Sodium (28 mg.), Total Carb (4 g.), Fiber (2 g.), Total Sugars (2 g.), Added Sugars (0 g.), Protein (1 g.)
Storage Conditions: Store in a cool, dry place away from direct sunlight and humidity.
Estimated Shelf Life: 1 year (12 months)
Quantity Per Packing Box (pieces/weight): 1,110 pieces / 14.5 kg.
Stacking Levels Per Pallet: 6
Total Boxes Per Pallet: 30
Total Units Per Pallet: 33300
Approximate Weight Per Pallet: 440 kg.
Pallet Dimensions: 120x120x162 cm.
Applicable Regulations: Applies the U.S. FDA regulations for Food and Beverage products including Food Labeling (21 CFR Part 101), Good Manufacturing Practices (21 CFR 174-186).

3. Madrefuego Adobo Salsa Specifications

Ingredients: Dehydrated Chipotle Peppers, Dehydrated Tomatoes, Salt, Onion Powder, Garlic Powder, Coriander Powder, Thickener (Xanthan Gum), Black Pepper and Cumin Powder
Country of Origin: Mexico
Description: Reconstitutable mix for preparing adobo-flavored sauce.
Presentation: Individual sachet of 12 grams
Servings Per Sachet: 2 (prepared). Serving size: 2 tbsp. (30 ml.)
Nutrition Facts: Total Fat (0 g.), Saturated Fat (0 g.), Trans Fat (0 g.), Cholesterol (0 g.), Sodium (30 mg.), Total Carb (5 g.), Fiber (3 g.), Total Sugars (1 g.), Added Sugars (0 g.), Protein (1 g.)
Storage Conditions: Store in a cool, dry place away from direct sunlight and humidity.
Estimated Shelf Life: 1 year (12 months)
Quantity Per Packing Box (pieces/weight): 1,110 pieces / 14.5 kg.
Stacking Levels Per Pallet: 6
Total Boxes Per Pallet: 30
Total Units Per Pallet: 33300
Approximate Weight Per Pallet: 440 kg.
Pallet Dimensions: 120x120x162 cm.
Applicable Regulations: Applies the U.S. FDA regulations for Food and Beverage products including Food Labeling (21 CFR Part 101), Good Manufacturing Practices (21 CFR 174-186).

Pricing

Packet Size: 0.4 oz

Case Pack: 50 packets per box

Wholesale Price: $0.79 per packet delivered

Target Retail: Under $2.00 per packet

Certificates

FSSC 22000 CERTIFICATE

GLOBAL STANDARDS CERTIFICATION

Certificate of registration
The Food Safety Management System of

HEAL ALIMENTOS S.A. DE C.V.

Carretera Morelos-Concepción del Oro Km. 1, C.P. 98100, Morelos, Zacatecas, México.

Has been assessed and determined to comply with the requirements of:

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 6).

This certificate is applicable for the scope of:
Producción de chile seco molido.
Production of ground dried chili peppers.

Category: CIV

Audit Delivery: Full On Site
Date of the last unannounced audit: N/A
At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.
The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

Certificate registration number
GSCFSSC22KMX727
COID: MEX-1-0908-806816

Initial certification date: September 15, 2025
Certification decision date: September 15, 2025
Issue date: 17/SEP/25
Valid until: 14/SEP/28

Certification scheme
Single Site

Executive Director
Global Standards

You can verify the validity of the Management System certifications our organisation have issued on the IAF global certificate database https://www.iafcertsearch.org

ema ORGANISMO DE CERTIFICACIÓN ACREDITADO 153/21

ANAB ACCREDITED MANAGEMENT SYSTEMS CERTIFICATION BODY

FSSC 22000

Global Standards, S.C. Av. México 3555 Piso 11 Col. Vallarta San Jorge, C.P. 44690, Guadalajara, Jalisco, México

www.globalstd.com

MAYACERT CERTIFIED

MAYACERT ®

Extiende el siguiente:

2025-013

CERTIFICADO

AL SISTEMA DE ANÁLISIS DE PELIGROS Y PUNTOS DE CONTROL CRÍTICO - APPCC (HACCP).

Sobre la base de validación de las BPA y BPM, en el marco de las regulaciones especificadas en la Guía Técnica y del Manual de Procedimientos del Programa de Certificación al Sistema de Gestión para la Calidad e Inocuidad de los Alimentos – PCCIA - MAYACERT. El presente Certificado hace constar que el operador CHILZA SPR DE RL que se dedica a:

Procesamiento; Chile Molido.

Ha cumplido con los requisitos establecidos para la validación de los procedimientos y prácticas de la norma correspondiente, y por lo tanto se extiende el presente Certificado.

DATOS DE LA EMPRESA:

Nombre comercial: **CHILZA SPR DE RL**

DIRECCIÓN FISCAL: Carretera Morelos-Concepcion del Oro Km1; Morelos. México.

" El Organismo de Certificación MAYACERT, S.A. acreditado por la norma ISO 17065 con DAkkS de Alemania y de conformidad con el CODEX ALIMENTARIUS, Normas Internacionales, Nacionales y Códigos similares, tales como la Norma ISO 22000: 2005 y Normativas de la FDA / USDA; se extiende el presente certificado

Fecha de vencimiento del Certificado: 25 de junio del 2026.

Guatemala, 28 de abril del 2025.

Ing. Noé Rivera Flores
1. MAYACERT S.A.

MAYACERT HACCP

"Certificación de Excelencia a su Servicio"
18 calle 7-25 zona 11, Col Mariscal, Ciudad Guatemala, Guatemala CP 01011
PBX +(502) 2361-8201 E-mail: info@mayacert.com Sitio Web: www. mayacert.com

O you who have believed, eat from the good things which We have provided for you and be grateful to Allah if it Him that you serve.

MEHA
MEXICAN HALAL AUTHORITY

بسم الله الرحمن الرحيم
يَٰٓأَيُّهَا ٱلَّذِينَ ءَامَنُواْ كُلُواْ مِن طَيِّبَٰتِ
مَا رَزَقۡنَٰكُمۡ وَٱشۡكُرُواْ لِلَّهِ إِن كُنتُمۡ إِيَّاهُ تَعۡبُدُونَ

HALAL CERTIFICATE

شهادة حلال

Awarded to:

HEAL ALIMENTOS SA. DE.C.V.

Carretera Morelos-Concepción del Oro Km 1, C.P. 98100, Morelos, Zacatecas, México.

Mexican Halal Authority. MEHA Awards this Halal Certificate to the above-mentioned company which has been found in compliance with the following criteria:

Reference Halal Standards: GSO 2055-1:2021
Scope of certification: C
Product subcategory: CIV
List of products: See the annex for the approved products

This Halal Certificate is the sole property of the Halal approved company and is not to be shared with unauthorized parties.
Number of pages: 2

Approvals: President Signature: Imene Khelifi

MEXICAN HALAL AUTHORITY
ختم المدير العام

AICIK

Date of issue	26/ 02/ 26
Date of expiry	26/ 02/ 27
Certificate No.	C25/25

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