

CROP CYCLE

Scotch Bonnet — Preliminary Ingredient Specification

STATUS: DRAFT / FOR BUYER REQUIREMENTS DISCUSSION ONLY

Product	Scotch Bonnet
Botanical identity	Capsicum chinense
Proposed forms	Dried pieces / flakes / powder (under evaluation)
Intended B2B applications	Hot sauce, jerk seasoning and spice blending
Origin target	Jamaica; actual lot origin must be documented
Packaging	To be determined with buyer (food-contact packaging)
MOQ / lead time	Not established; subject to pilot production
Moisture and water activity	Not established — require validated product-specific limits
Microbiological criteria	Not established — buyer and regulatory criteria to be agreed
Shelf life	Not established — requires validated shelf-life study
Allergen / cross-contact	Facility-specific allergen and cross-contact assessment pending
Testing and release	Product specification, sampling plan and release tests pending

Validation requirements

Capsaicin dust, segregation, microbial safety, particle size and color retention to be validated.

This document is not a Certificate of Analysis (COA), regulatory approval, commercial product specification or evidence that product is currently available. Final specifications must be approved against real pilot batches, buyer requirements and applicable food safety requirements.