

Bulk chili crisp for wholesale & commercial supply

Generated October 2026

Specifications

PRODUCT Chili crisp	GRADE Sichuan style
OIL BASE Canola oil	
INGREDIENTS Canola oil, minced onion, minced garlic, gochugaru, sesame oil, Sichuan pepper powder, monosodium glutamate, ginger, salt, sugar, cayenne pepper powder, rosemary extract	
ALLERGENS Contains sesame	PRESERVATIVES AND ADDITIVES Monosodium glutamate, rosemary extract
PEROXIDE VALUE ≤19.7 meq/kg (limit)	PH <4.5 (limit)
WATER ACTIVITY <0.85 (limit)	CONTAMINANTS Pesticide residues comply with the Codex standard (limit)
SHELF LIFE 12 months	STORAGE AND HANDLING Store at room temperature in a dry, well-ventilated, cool and clean environment.
MICROBIOLOGICAL LIMITS Total bacterial count <10000 CFU/g (limit); coliform group <10 CFU/g (limit); Salmonella negative in 25 g (limit)	

What you can change

- Style: Choose the published Sichuan-style chili crisp or a sweet onion crisp.
- Oil base: Canola oil is used in the published formulation, with other named oil bases available depending on the product program.
- Inclusions: Onion, garlic, gochugaru and Sichuan pepper are included in the published Sichuan-style formulation.
- Flavor enhancer: Available with MSG as published or with no added MSG.
- Stability targets: The published Sichuan-style grade specifies pH under 4.5 and water activity under 0.85.
- Container and fill size: Available in jars, tubs, pouches and bagged-case formats.