



# RED HOT CHILI PEPPER MASH

*(Capsicum Frutescens)*

From the beautiful Honduras  
Mountains to the World

# What's new?

*Spicy and exotic are the new trends for those looking for **different** and **explosive** flavor experiences*

The consumer's expectation for this type of product is the possibility of trying strong (spicy) + exotic (fruity) = explosive flavors (different flavors).

The use of exotic flavors in food products and in the kitchen will always be novel and will keep the consumer with high expectations, as the flavors and levels of pungency and heat of each product incite to want to try them.

It should be noted that innovators in the food industry are reinventing the use of fruits and chili peppers to guarantee the modern consumer a different, novel and flavorful experience.

**OPA INGREDIENTS** has developed blends for the food industry focused on strong (spicy) and exotic (fruity) flavors to meet the needs of consumers.

Products
<b>Red Hot Chili Pepper Paste + Passion Fruit</b>
<b>Red Hot Chili Pepper Paste + Coconut</b>
<b>Red Hot Chili Pepper Paste + Tamarind</b>
<b>Red Hot Chili Pepper Paste + Mango</b>
<b>Red Hot Chili Pepper Paste + Ginger</b>





# Red Hot Chili Pepper

Among horticultural crops, red hot chili Pepper is one of the most important crops worldwide. Like all (*Capsicum frutescens*) species, the plant has a shrubby appearance and can grow up to 1.5 meters in height. Peppers discolor from green to red during the ripening process and after about 75 days they can be harvested.

In Honduras, the richness of the red hot chili pepper is largely due to its adaptation to various climates and soil types, but also to the traditional agricultural cultivation practices carried out by producers in the northwestern part of the country.



## **Red Hot Chili Pepper Pulp**

After collecting the red hot chili peppers, they are crushed and then mixed with a small amount of salt. The pepper pulp is placed in barrels and the top of the barrel is covered with salt, which acts as a barrier to protect the contents of the barrels. The pulp is left to ferment for about two months.



## **Red Hot Chili Pepper Paste**

Once the fermentation time has passed, the peppers are subjected to a second grinding process to obtain a fine paste, reddish-orange in color and with an intense aged aroma.



### **Products**

**Red Hot Chili Pepper 20% salt**

**Red Hot Chili Pepper Paste 20% salt**