



# Authentic Dried Varietal Chiles

## Add a spark to any recipe!

Use authentic dried chiles and chili powders with distinctive flavor profiles from Mexico, New Mexico, Peru, and India.

Available steam-treated, irradiated, or natural, and in various formats.

Visit [CulinaryFarms.com](https://culinaryfarms.com) for chili-infused sea salts.

## Possible Applications:

- Chipotle Barbecue Sauce
- Ghost Pepper Potato Chips
- Aji Panca Peruvian Steak Sauce
- Chile de Arbol Salsa
- Habanero Jam

- ✓ Clean label / Additive Free
- ✓ Sulfite Free
- ✓ Kosher & Non-GMO
- ✓ Whole Pods, Flakes, & Ground
- ✓ Pastes & Purees
- ✓ Smoked
- ✓ Custom Blends

+1.916.375.3000  
+1.888.383.2767

sales@culinaryfarms.com  
CulinaryFarms.com

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## MEXICAN CHILES

**Ancho (AHN-cho):** Dried poblano chile. Color ranges from brick red to dark mahogany. Mild, fruity flavor with hints of licorice, coffee, and dried plum. Indispensable for sauces and moles. *Typical Pungency Range: 1,000-4,000 SHU.*

**Chilaca (CHEE-la-ca):** Mild chile flavor with a sweet note, somewhat like a pungent red bell pepper. Popular in Western Mexico in soups, mole, and fresh salsas. *Typical Pungency Range: 3,000-7,000 SHU.*

**Chile de Arbol (chee-lay de ARE-bowl):** Brick red chile related to cayenne. Distinctive smoky, grassy flavor with acidic heat, good in salsa and as a spice with fruit. *Typical Pungency Range: 15,000-40,000 SHU.*

**Chipotle (chee-POHT-lay):** Dried, smoked red jalapeño. Hot, smoky, sweet flavor with chocolate and tobacco overtones. Great addition to beans, stews, grilled chicken, and sauces. *Typical Pungency Range: 15,000-30,000 SHU.*

**Guajillo (wah-HEE-yoh):** Dried chile with elongated shape. Deep orange/red color. Medium heat with sweet overtones and a subtle spicy, earthy flavor. A favorite for soups, sauces, and corn dishes. *Typical Pungency Range: 2,000-8,000 SHU.*

**Habanero (haa-luh-PEI-nyow):** Intense, fiery, acidic heat with tropical fruit tones. Can be used in hot sauces, chutneys, jelly, or cheeses. Infuse into alcohols for signature cocktails. *Typical Pungency Range: 150,000 ≤ 400,000 SHU.*

**Jalapeño (haa-buh-NEH-row):** Known as America's favorite chile. Mild to medium heat and a sweet, earthy but bright flavor. Use to add flavor and mild heat to salsas and black bean dishes. *Typical Pungency Range: 2,500-8,000 SHU.*

**Pasilla (pa-SEE-yah):** Dark, almost black, in color. Rich, smoky flavor with slight raisin and berry overtones and a touch of chocolate. Mild to medium heat. Traditional component in mole sauce. *Typical Pungency Range: 1,000-4,000 SHU.*

**Green Serrano (seh-RRAH-noh):** One of the most flavorful chiles. They are hot and have a sweet, earthy but bright flavor. Use to add flavor and heat to salsas and black bean dishes. *Typical Pungency Range: 10,000-23,000 SHU.*

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## PERUVIAN CHILES

**Aji Amarillo (ah-hee ah-mah-ree-yoh):** Bright yellow to orange chile pepper with high heat. Notes of tropical fruit and citrus. Use in light-colored sauces, dressings or chicken soup. *Typical Pungency Range: 30,000-50,000 SHU.*

**Aji Panca (ah-hee pan-ka):** Deep red to burgundy chile pepper. Complexity of flavor with notes of berry. Registers hot on the front and then dissipates. Use in applications where a mild chile with full flavor is needed, such as salads, soups, "sweet-heat" fruit and chocolate, and cocktails. *Typical Pungency Range: 1,000-1,500 SHU.*

**Carolina Reaper (keh-ruh-LAI-nuh REE-pr):** The hottest pepper in the world. Has a sweet, fruity flavor. Use in hot sauces, marinades, dips, or dressings. *Typical Pungency Range: 900,000-1,500,000 SHU.*

**Ghost Pepper (gowst):** One of the hottest peppers in the world. Has a very fruity flavor. Use in hot sauces, BBQ sauces, chutneys, or nacho-flavor snacks. *Typical Pungency Range: 855,000-1,041,427 SHU.*

**Scorpion (SKOR-pee-uhn):** One of the hottest peppers in the world. Has a fruity flavor and heat that build intensity. Use in hot sauces, marinades, dips, or dressings. *Typical Pungency Range: 500,000-900,000 SHU.*

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## INDIAN CHILES

**Cayenne (kei-en):** High heat chili pepper with a medium red color. Use in popcorn seasoning, fish dishes, roasted nuts, and chocolate desserts. *Typical Pungency Range: 30,000-50,000 SHU.*

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## UNITED STATES CHILES

**Green Hatch (hach):** Lightly pungent – similar to an onion or garlic – with a subtly sweet, spicy, crisp, and smoky taste. Use for enchiladas, soups and stews, sauces and any other dish that calls for a kick. *Typical Pungency Range: ≤ 10,000 SHU.*

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## CHILI POWDERS & CUSTOM BLENDS

**Roasted Chile Powder:** Prepared from fresh, sun-ripened authentic chili peppers that are roasted. Dark or medium roast.

**Chili Powder Blends:** Various off the shelf chili powder recipes are available from blending dried chilies and spices.

**Custom Chili Powder:** Can be formulated and blended to match your particular regional flavor profile. Use custom blending to enhance your Mexican, Tex-Mex, Chinese, Indian, Korean, Portuguese, Thai, or other global cuisine.