

40 YEARS OF EXPERIENCE IN THE CHILI PEPPER CROPS TECHNICAL MANAGEMENT

Commercial Presentation





HISTORY

The chili peppers cultivated in Colombia are very popular in international markets, especially in the North American continent market.

For more than 50 years, the regions of Valle del Cauca and Costa Atlantica have been known for their high production of different kind of Chili Peppers such as red hot chili, Habanero, Cayenne and Jalapeño.

From 1994 to 2003, the regions of Montes de Maria, San Andres de Sotavento and San Pelayo, Cordoba, were responsible for 60% of the country's hot chilli pepper production, standing out the productivity of the crop and the fruit quality.

OUR EXPERIENCE

We have more than forty years of experience in the technical management of crops and quality control required by the final customer.

We have been a supplier of raw material (Mash) for Colombian companies which export chillipeppers to the north American market, and to the production of hot sauces in Colombia.

Our name builds trust in the agricultural sector of the Colombian coast, we are a reference in the areas where hot peppers are grown.

We guarantee to our clients the production all year round of the variety of chilli peppers required by their business.





MARKET SITUATION

Currently the national and international demand is greater than the supply due to climatic changes and the economic and political conditions of the main world producers of the different varieties of chilli. In addition, if we consider the advantages of the dollar exchange rate; promoting the national production becomes an appealing idea.

We have more than 100 small farmers in the region of the middle and lower Sinu, with their own or rented land, providing work for their entire families and generating more than 400 jobs in labour during the harvest season.



Red Hot Chili

Habanero Pepper

Jalapeño Pepper

Cayenne Pepper

OUR
VARIETIES

RED HOT CHILI

PRODUCT ATTRIBUTES

EXTRA HOT

COMMON NAME:

Red Hot Chili

SCIENTIFIC NAME:

Capsicum Frutescens

ATTRIBUTES:

It is an erect plant; harvest season takes place on ripe red or yellow fruit.

HEAT RATING:

It is a moderately spicy fruit, with 30,000 to 50,000 units on the Scoville scale.

MARKETABLE PRODUCTS:

Red hot chili mash, red hot chili pulp and red hot chili pepper sauce.

HOT

MILD



HABANERO PEPPER

PRODUCT ATTRIBUTES

EXTRA HOT

COMMON NAME:

Habanero Chili

SCIENTIFIC NAME:

Capsicum Chinese

ATTRIBUTES:

It is an erect plant; it is harvested when the fruit has different colours (green, red, yellow, orange) according to the ripening degree.

HEAT RATING:

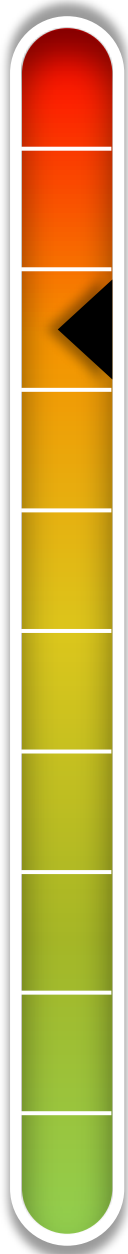
It is a very spicy fruit, with 100,000 to 350,000 units on the Scoville scale.

MARKETABLE PRODUCTS:

Habanero pepper mash, habanero pepper pulp and habanero chili pepper sauce.

HOT

MILD



CAYENNE PEPPER

PRODUCT ATTRIBUTES

EXTRA HOT

COMMON NAME:

Cayenne Pepper

SCIENTIFIC NAME:

Capsicum Annuum

ATTRIBUTES:

It is an erect and slender plant, irregular in shape; they are generally harvested when the fruit is red.

HEAT RATING:

It is a moderately spicy fruit, with 30,000 to 50,000 units on the Scoville scale.

MARKETABLE PRODUCTS:

Cayenne pepper mash, cayenne pepper pulp and cayenne chili pepper sauce.

HOT

MILD



JALAPEÑO PEPPER

PRODUCT ATTRIBUTES

EXTRA HOT

COMMON NAME:

Jalapeño Pepper

SCIENTIFIC NAME:

Capsicum Annuum

ATTRIBUTES:

It is a smooth and upright plant fruit; it is harvested when the fruit is green or red.

HEAT RATING:

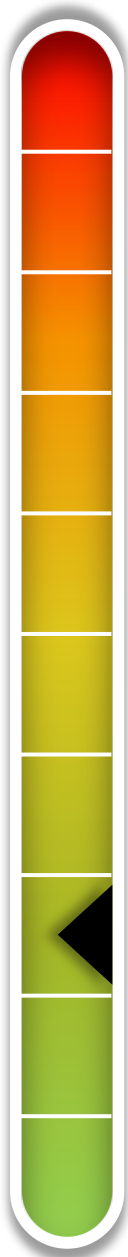
It is a mild spicy fruit, with 2,500 to 8,000 units on the Scoville scale.

MARKETABLE PRODUCTS:

Jalapeño pepper mash, jalapeño pepper Pulp, whole jalapeño fruit in brine and jalapeño chili pepper sauce.

HOT

MILD



TOTAL PROCESS CONTROL

SEED

We produce our seeds naturally and without genetic manipulation.

SEEDLING

We control the whole seedling process production, using natural fertilisers.

CROP MANAGEMENT

The phytosanitary control of our crops is done by the expert hand of farmers and without no chemical products.

HARVEST

It is collected by the expert hands of neighbours in the planting area, mothers of families who have specialised in this work.

CLEANING AND HANDLING

In order to guarantee the quality of the product, the collection centres are **clean and covered with nets** to prevent the entry of insects and impurities that could damage the product.

We have **clear procedures** for washing stainless steel mills and barrels.

Our crops are **free of phosphorous organs**, as no agrochemicals are used for pest control and weed control is carried out manually to avoid contamination. Excessive soil mechanisation is avoided.

The **fertilisers** used are **strictly organic** and mostly produced by the farmers themselves from crop residues, which ensures the sustainability of the project; hence no chemicals are used.



CONTRIBUTIONS TO SMALL FARMERS

We guarantee the entire production chain, starting with the delivery of the seed (suitable to withstand the high temperatures of the region) and we provide technical assistance from the seedbeds preparation to the harvest, thus achieving farmer loyalty and low desertion.

This type of crop allows rural families in Córdoba to work and generate income periodically, as it can also be cultivated on a small scale, it becomes a family economic unit.

OUR BRANDS



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RAW MATERIALS FOR FOOD INDUSTRY

Ajicor® is our brand for the commercialization of raw materials used in the food industry to manufacture hot sauces.



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FINAL PRODUCTS TO BE COMMERCIALIZED AND DISTRIBUTED

Sinú River® is our brand for hot sauces to be commercialized and distributed. From our crops to your table.

OUR PRODUCTS

RAW MATERIALS



PRODUCTS

- **CHILI MASH:** Ground paste, thick consistency, with seeds
- **CHILI PULP:** Ground paste, thick consistency, no seeds
- **WHOLE FRUIT:** Whole fruit of Jalapeño chili in brine. Red or Green

VARIETIES

- Red hot chili
- Habanero pepper
- Cayenne pepper
- Jalapeño pepper

PRESENTATION

- 200 kilos Barrels
- 1 Gallon resealable Mylar bags



OUR PRODUCTS

FINAL PRODUCTS



PRODUCTS

- Chili sauce for final consumption, with our traditional recipe
- Manufacture of chili sauce recipes provided by our customers

VARIETIES

- Red hot chili
- Habanero pepper
- Cayenne pepper
- Jalapeño pepper

PRESENTATION

- 90 ml bottle (3 Oz), packed in cardboard boxes.
- 150 ml bottle (6 Oz), packed in cardboard boxes.




THANK YOU



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