



CAYENNE PEPPER

CAPSICUM ANNUUM

Cayenne pepper is a type of *Capsicum Annuum*. It is generally a mildly hot chili pepper that is used to spice up dishes. Cayenne peppers are a group of conical peppers, 10 to 25 cm long, usually skinny, mostly red in color, often with a curved tip and a wavy skin, hanging from the bush rather than growing upright. Most varieties are generally rated at 30,000 to 50,000 Scoville units.



APPEARANCE

Ground paste, thick consistency, no seeds

COLOUR

Deep red

ODOUR

Free of foreign odours

PRESERVATIVES and/or PRESERVATIVES

13% Salt

SCOVILLE GRADE

30,000 - 50,000

PRESENTATION

- 200 kilos Barrels
- 1 Gallon resealable Mylar bags

CLEANING AND CLASSIFICATION:

Classification starts at harvesting when fallen fruits are discarded to avoid contamination. Then, fruits are classified according to their color and texture, they are stripped of their leaves and stalks. Afterward, they are washed with turbulent water to loosen the soil, in this phase the poor quality fruits are found and discarded.

GRINDING AND PULPED:

On the same day as the harvest, the grinding process is carried out, incorporating the salt. The grinding time is established according to the desired consistency. Then the mash is pulped and finally, the seeds are removed.

EXPIRATION DATE:

24 months after the grinding date.