



HABANERO PEPPER

CAPSICUM CHINENSE

It is a herbaceous plant or shrub, branched, reaching a size of up to 2.5 m in height. The leaves are petiolate, with petioles 0.5-3 cm long, solitary or in pairs, ovate, up to 12 cm long and 4.5 cm wide, and with acuminate apex, cuneate or attenuate base, sparsely pubescent.

Flowers usually in pairs or more, rarely solitary, with 1-3 cm long pedicel, calyx up to 0.5 mm long, corolla 5-7 mm long, lobed up to ½ of its length. The fruit is oblong or globose in shape; it is yellow and red.



APPEARANCE

Ground paste, thick consistency, no seeds

COLOUR

Deep red

ODOUR

Free of foreign odours

PRESERVATIVES and/or PRESERVATIVES

13% Salt

SCOVILLE GRADE

100,000 - 350,000

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.