



JALAPEÑO PEPPER

CAPSICUM ANNUUM

Jalapeño pepper - so-called because of its traditional center of production, the Mexican city of Xalapa, in the State of Veracruz - or Ají Cuaresmeño which is one of the hottest fruits of *Capsicum Annuum*. The fruit of the jalapeño is fleshy and elongated, reaching 7 cm long and about 3 cm wide at the base. It is a mild spicy fruit variety which reaches between 2,500 and 8,000 units on the Scoville scale.



APPEARANCE

Ground paste, thick consistency, no seeds

COLOUR

Deep red

ODOUR

Free of foreign odours

PRESERVATIVES and/or PRESERVATIVES

8% to 10% Salt

SCOVILLE GRADE

2,500 – 8,000

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.