



**Del Carmen Foods®**

# CHILE DE ARBOL PEPPERS

Chile de arbol is Spanish for Tree Chili. Chile de arbol is a pungent chili pepper used as an ingredient for many southwestern prepared foods, spicy chili recipes, and hot sauces. Red chile de arbol is similar in heat to a serrano pepper. When fire-roasted chile de arbol offers a nutty, smoky flavor that adds a terrific heat twist in salsas and hot sauces. It's also used to flavor foods, soups, marinades, olive oil and beverages.



Pepper Puree

Fire-Roasted

IQF Whole

Fried

IQF Diced

Our minimum order quantity are 20,000 lbs. of each product, in some of our products MOQ are 40,000 lbs. or 70,000 lbs.

**Please contact us to request the spec sheet based on the format you need.**

[CONTACT@DELCARMENFRUITS.COM](mailto:CONTACT@DELCARMENFRUITS.COM)

