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The chili pepper - also often referred to as chile pepper, chilli pepper, or simply "chiles") have been an essential ingredient in Latin American cuisine for thousands of years. Food and beverage manufacturers looking to add spice, heat, intensity and authentic Latin American flavors to their prepared food products can choose from our wide range of conventional and organic chili peppers. Of course, chilies vary in color, heat, size, and texture, but no matter the variety we can process any of our chili peppers peeled and / or deseeded for whatever your needs.

Pepper Puree

▼ Fire-Roasted

✓ IQF Whole

✓ Freeze Dried

✓ 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