



Sensient Natural Ingredients chose to highlight varietals from Mexico because of the region's rich chili pepper history. The process of cultivating chili peppers began in Mexico as far back as 6000 B.C., and continues to be an integral part of the country's cuisine. It's the point of origin for hundreds of varietals, providing Sensient with chili peppers that represent a broad range of heat profiles, colors, and flavor notes.

NEWLY ADDED



Sandia Chili

For a bright, fruit-y, and fragrant chili pepper with hints of pear in the aroma, you'll want to consider our sandia chili. It's a mild pepper, delivering slightly less heat than a jalapeño, and has a bold red-orange color.



Ancho Chili

If you're familiar with traditional Mexican cooking, you know the flavor profile of our ancho chili. It boasts a redbrick color and a spicy-smoky-sweet aroma with undertones of coffee, dried plum, and tobacco.



Habanero Blend

To create a consistent and intense yet palatable level of heat, Sensient blends our habanero peppers with other capsicums. The blend has a beautiful orange-red color that alludes to a distinct, fruit-y flavor.





Pineapple-Habanero Hot Wings

Sensient's Habanero Blend works well with tropical fruits, and tends to enhance whatever fruit has been used – including pineapple. The sweet-spicy combination offers an incredible and complex taste sensation, reminiscent of a meal on a tropical island.



Arbol Chili
Searing acidic heat with grassy and smoky flavor notes



Chipotle Chili
Dried red jalapeño smoked with subtle tobacco undertones



Green Serrano Chili

Fruity and citrus flavors backed by intense heat



Guajillo Chili

Green tea and earthy flavor notes with hints of berry; "sweet heat"



Mexican Green Jalapeño Chili

Crisp, acidic vegetal flavor with typical jalapeño heat



Mexican Green Chili

Slightly bitter vegetal notes with hints of fennel, mild heat



Pasilla Chili

Mild hints of berry, grape, and herbs with a slight fennel undertone



Red Jalapeño Chili

Sweet flavor notes and warm, mouth-burning heat



Smoked Paprika Chili

Mild, smoky flavor with minimal heat



To learn more about our Varietal Chili Collection or request product samples, contact our team at sni.sales@sensient.com or 209.667.2777.