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**Sensient Natural Ingredients**

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## **FOR IMMEDIATE RELEASE**

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## **SENSIENT NATURAL INGREDIENTS UNVEILS CALIFORNIA-GROWN, ORGANIC-CERTIFIED CHILI PEPPERS, PAPRIKA AND ONIONS**

**TURLOCK, California** — In response to the increasing demand for organic agricultural products grown in the United States, Sensient Natural Ingredients (SNI) is proud to announce the availability its organic-certified, California-grown line of chili peppers, paprika and onions for the food and beverage industry.

Located in California's prime agricultural growing region, SNI calls on its network of local farmers and partnerships going back several generations to cultivate its capsicums and onions while maintaining strict supply chain management and unparalleled traceability. With control over each step of the process, SNI utilizes decades of process knowledge to ensure ideal ground selection, proprietary development of seed varieties, a customized planting and harvesting process and specialized processing facilities to guarantee stability and sustainability of its products.

Grown without the use of any synthetic fertilizers, herbicides or insecticides, SNI's chili peppers, paprika and onions recently earned [USDA National Organic](#)

## [Program certification.](#)

“Consumer demand for organic products has grown by double digits each year for the past two decades, which is driving significant development interest in most of our markets,” said Ryan Goularte, general manager of Sensient Natural Ingredients. “Our expanding line of USDA-certified organic products leverages our core abilities in agricultural development, and with control of the supply chain from seed development to delivery, we ensure that our customers can rely on a stable and consistent product as they move into the increasingly sought-after organic space.”

SNI’s onion line is available in powder, granulated, minced and chopped forms while organic peppers and paprika are in powder form. All of SNI’s organic crops are transported to SNI’s processing facility and processed within 24 hours of harvest in order to maximize organic quality from farm to table.

In addition to USDA National Organic Program certification, SNI’s chili peppers, paprika and onions meet BRC Global Standards and are certified kosher, halal and gluten-free. SNI’s California-grown onion line also recently attained [Non-GMO Project verification.](#)

For more information, please contact Jean Shieh at 209-656-5290 or [jean.shieh@sensient.com](mailto:jean.shieh@sensient.com).

### About the USDA National Organic Program:

The USDA National Organic Program, part of the USDA Agricultural Marketing Service, is responsible for ensuring the integrity of organic agricultural products in the United States and throughout the world. More information is available at [www.ams.usda.gov/nop](http://www.ams.usda.gov/nop).



### About Sensient Natural Ingredients:

Based in Turlock, California, Sensient Natural Ingredients (SNI) is a producer of farm-to-table ingredients and solutions that cultivate natural ingredients to bring flavor, texture, color and nutrition to food products while keeping labels clean and simple. All of SNI's products are certified gluten-free and kosher. [www.sensientnaturalingredients.com](http://www.sensientnaturalingredients.com)

Sensient Natural Ingredients is a unit of Sensient Technologies Corp. Sensient Technologies Corp. is a leading global manufacturer and marketer of flavors, colors and fragrances, employing advanced technologies to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty and fine chemicals.

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*Editor's Note: A brochure is available at: [http://sensientnaturalingredients.com/wp-content/uploads/2016/03/Sensient-Organic-Chili-Pepper\\_Brochure.pdf](http://sensientnaturalingredients.com/wp-content/uploads/2016/03/Sensient-Organic-Chili-Pepper_Brochure.pdf)*