

# Chili Varietals & Capsicums



  
**SENSIENT**<sup>®</sup>  
NATURAL INGREDIENTS

Natural. Bold. Authentic.

# TASTE OF ENCHANTMENT



New Mexico is recognized for its fertile soil, intense sunlight and cool desert nights. Its rich culture of Indigenous, Hispanic, Latin and American roots is reflected in its cuisines.

Of the many chile varieties from this region, HATCH™ Chiles are highly revered by connoisseurs and culinarians world-wide. With its annual festivals and prolific restaurant menu call outs, this coveted gem has grown in consumer awareness and demand.

And just as a fine wine is identified by its unique sensory characteristics in relation to geography, geology and climate, HATCH™ Chiles have earned distinction for their mouth-watering aroma and perfect balance of savory flavor and heat.

Due to its short harvest season each summer, HATCH™ Chiles are not readily available. Sensient Natural Ingredients partners with Hatch Valley pepper growers far in advance of the annual planting season in order to satisfy its customer's demand for the world-famous varietal from The Land of Enchantment.

# A CENTURY OF EXPERTISE

**Over 100 years of excellence in chili production.**

Over the past century, Sensient has provided an extensive line of high quality, capsicums and chili varieties to its discerning customers through its robust and ever-expanding supply chain.

**Rigorous standards ensured by audits and in-house quality analysis.**

**Sensient** has rigorous processes to identify and process chili varieties. We test for micro-organisms, adulteration, heavy metals, pesticides, ASTA, Agtron, moisture and more, to ensure consistent quality and sensory characteristics.

Our Turlock-based micro-biology laboratory is ISO/IEC 17025:2017 accredited and equipped for in-house analysis of incoming raw materials, outgoing finished products and analysis of your product samples.



Clean Label

**Clean label products with simple ingredients.**

Consumers are demanding more clean label products made with only natural, recognizable ingredients. That's why we offer chilies and capsicums with no added Ethoxyquin or added Silicon Dioxide. We also offer rice hulls or cellulose as a "clean label" alternative to Silicon Dioxide.

**Our organic offerings contain no added Ethoxyquin or Silicon Dioxide.**

Find out more about our **capsicums & chili varieties** on [sensientnaturalingredients.com](https://sensientnaturalingredients.com)  
Contact us at [sni.sales@sensient.com](mailto:sni.sales@sensient.com) or **209.667.2777**

## **Chili Pepper Terminology**

- **Pungency Range:** Measures pungency in Scoville Heat Units (SHU). The lower the heat unit number, the milder the chili.
- **ASTA Color Range:** Measures extractable color according to the standards set by American Spice Trade Association (ASTA). The higher the number, the higher the extractable color.
- **Agtron Color Range:** Measures dry surface color. The higher the number, the lighter the surface color or Agtron color.  
*Available treatment options include Steam and IRR (gamma irradiation).*

# CHILI VARIETALS

Diverse regional cuisines call for a variety of specialty chilies. Each with its own unique sensory profile of flavor notes, color, aroma and heat level.



## Ancho



Hints of coffee, anise, dried plum and raisin with a slight wood undertone.



## Chipotle



Dried smoked red jalapeño has subtle chocolate and tobacco undertones with earthy, smoky aroma.



## Guajillo



Green tea and earthy flavor notes with hints of berry.



## Habanero Blend

A spicy blend with a beautiful orange color and distinct fruity notes. **High Heat.**



## Pasilla

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



## Green Jalapeño



Crisp, vibrant vegetable flavor and typical jalapeño heat.



## Red Jalapeño

Fully ripened, the red jalapeño has a slightly sweet and spicy flavor. **High Heat.**



## Green Hatch™ Chile

Distinctive savory flavor; complex and earthy with a pleasing front end heat.



## Red Hatch™ Chile



Unique sweet, spicy flavor profile with earthy undertones. Mellow front heat, lingering back heat.



## Blazed Hatch™ Chile

Steam-treated Green Hatch™ chile, darker color, subtle sweetness, layered with cooked notes



## Smoked Paprika

Rich, smoky flavor and aroma with a deep red hue. **Minimal heat.**



## Organic Cayenne



Pungent with acidic tart flavor and dusty, smoky notes. **High Heat.**



## NEW! Aji Amarillo

Yellow to amber hue with raisin-like tartness and hints of passionfruit and mango. **Mild Heat.**



## NEW! Aji Panca

Deep red to burgundy hue with berry-like, fruity flavor and aromatic smoky undertones. **Medium Heat.**

## Chili Powders



Our chili powders are milled to a coarse or fine grind and blended with spices to satisfy a broad range of color and flavor profiles.



Dark Brown Red



Medium Brown Orange



Medium Brown Red



Light Orange Brown



Dark Orange Red



Light Orange Red

Pungency Range (Scoville Units)	ASTA Color Range	Agtron Color Range
500-2,500	50-110	30-140

## Chili Peppers



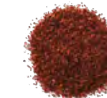
Shortly after harvest, our chili peppers are air-dried and milled to a coarse or fine grind, providing pure, natural, clean label chili flavor, heat and color.



Dark Brown Red



Dark Brown Orange



Medium Brown Red



Medium Orange Brown



Light Orange Red



Light Red Orange

Pungency Range (Scoville Units)	ASTA Color Range	Agtron Color Range
500-4,500	65-130	25-125

## Red Chili Pepper



Often referred to as “cayenne type”, our red chili pepper is available in a range of heat levels, from a mild kick to serious heat; and various textures, from 1/4 inch or 1/8 inch crushed to finely ground.



Course Red Pepper



Ground Red Pepper



Dark Ground Red Pepper



Crushed Red Pepper

Pungency Range (Scoville Units)	ASTA Color Range	Agtron Color Range
5,000-60,000	50-80	105-140

## Paprika



Our air-dried paprika is milled to a coarse or fine grind and provides brilliant color, mild flavor, and low heat. Available in natural, cooked and smoked versions.



ASTA 85



ASTA 120



Smoked Paprika

Pungency Range (Scoville Units)	ASTA Color Range	Agtron Color Range
0-700	80-165	95-132

## Green Chili Pepper

Produced from the pepper commonly known as “Anaheim” or “Anaheim type” chili, our air-dried green chili peppers offer a crisp, bright flavor with mild heat.



Green Chili Pepper Powder



Green Chili Pepper Flakes

Pungency Range (Scoville Units)
500-3,000

## Sweet Red Pepper Flakes



Sensient Natural Ingredients produces sweet red pepper flakes with a mildly pungent flavor. Sweet red pepper flakes are available in 1/4 inch to 1/16 inch piece sizes.



Sweet Red Pepper Flakes



Sweet Red Pepper Granules

Pungency Range (Scoville Units)
500-3,000

Organic version available  
Clean label available

# INSPIRED BY INSIGHTS

From comfort foods with a twist, to exotic global fusion cuisine, consumers are seeking new flavor experiences made with clean, authentic, natural ingredients.

Chili varieties offer limitless layers of flavors - and varying levels of heat - for innovators to create the authentic, high-impact profiles consumers are craving, while maintaining a clean label.

Imagine layering the dried plum and raisin notes of Mexican Ancho chilies over the berry-like, fruity flavors and aromatic smoky undertones of trendy Peruvian Aji Panca.

Stirred into plant-based proteins or blended into dressings, dips, marinades and table sauces, these simple, natural, authentic ingredients revitalize mainstreamed cuisines for a dynamic taste experience with enhanced provenance.



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NATURAL INGREDIENTS

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## QUALITY ASSURANCE

Our Micro Lab is accredited to ISO/IEC 17025:2017 to ensure products meet stringent specifications for food safety and quality.

## GLOBALLY INSPIRED INGREDIENTS

Range of globally sourced chili varieties that are diverse and versatile in applications.

## PRODUCT DEVELOPMENT EXPERTISE

Every chili has its own unique sensory attributes. Let our R&D Technologists help you develop custom applications for your product innovation.

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