



Chili

Product Description

Fiery red chillies with bold aroma and lasting heat. Offered in ground, powder, and crushed formats, ideal for spice blends, sauces, pickles, and global savoury applications.

Features & Sensory Profile

- **Colour** : Bright to deep red, characteristic of sun-dried or processed red chillies
- **Flavour & Aroma** : Strong, pungent aroma with smoky and earthy undertones
- **Taste** : Intensely spicy with a lingering heat and a touch of natural sweetness
- **Appearance** : Powder: Fine, smooth texture with consistent colour, Crushed: Flaky pieces with visible seeds, Ground: Uniform texture with rich red hue

Technical Specifications

Available Formats

- Chili - Ground, Powder, Crushed

Packaging Options

- **25 kg** : Packed in LDPE-EVOH liner within a kraft paper bag

Container Loading

- **Powder** : 25 kg, packed in LDPE-EVOH liner within a kraft paper bag
- **Flakes** : 20 kg, packed in LDPE-EVOH liner within a kraft paper bag

Storage Conditions

- Store in a cool, dry place
- Temperature below 22 °C / 72 °F
- Relative humidity not exceeding 75% RH
- Shelf life: 12 months under recommended storage conditions

Culinary Applications

- Widely used in spice blends, curries, marinades, sauces, pickles, snacks, and seasoning for various cuisines

Seasonality & Availability

- **Contracting** : Oct, Nov, Dec, Jan , Feb, Mar
- **Harvest** : Oct, Nov, Dec, Jan , Feb, Mar
- **Production** : Oct, Nov, Dec, Jan , Feb, Mar, Apr, May, Jun