



JALAPEÑO CHILI PEPPER:

(Capsicum Annuum)

World renowned for its versatility. Pair this Mexican with all types of dishes.

Heat Level:

Moderate (2,500 - 5,000 SHU)

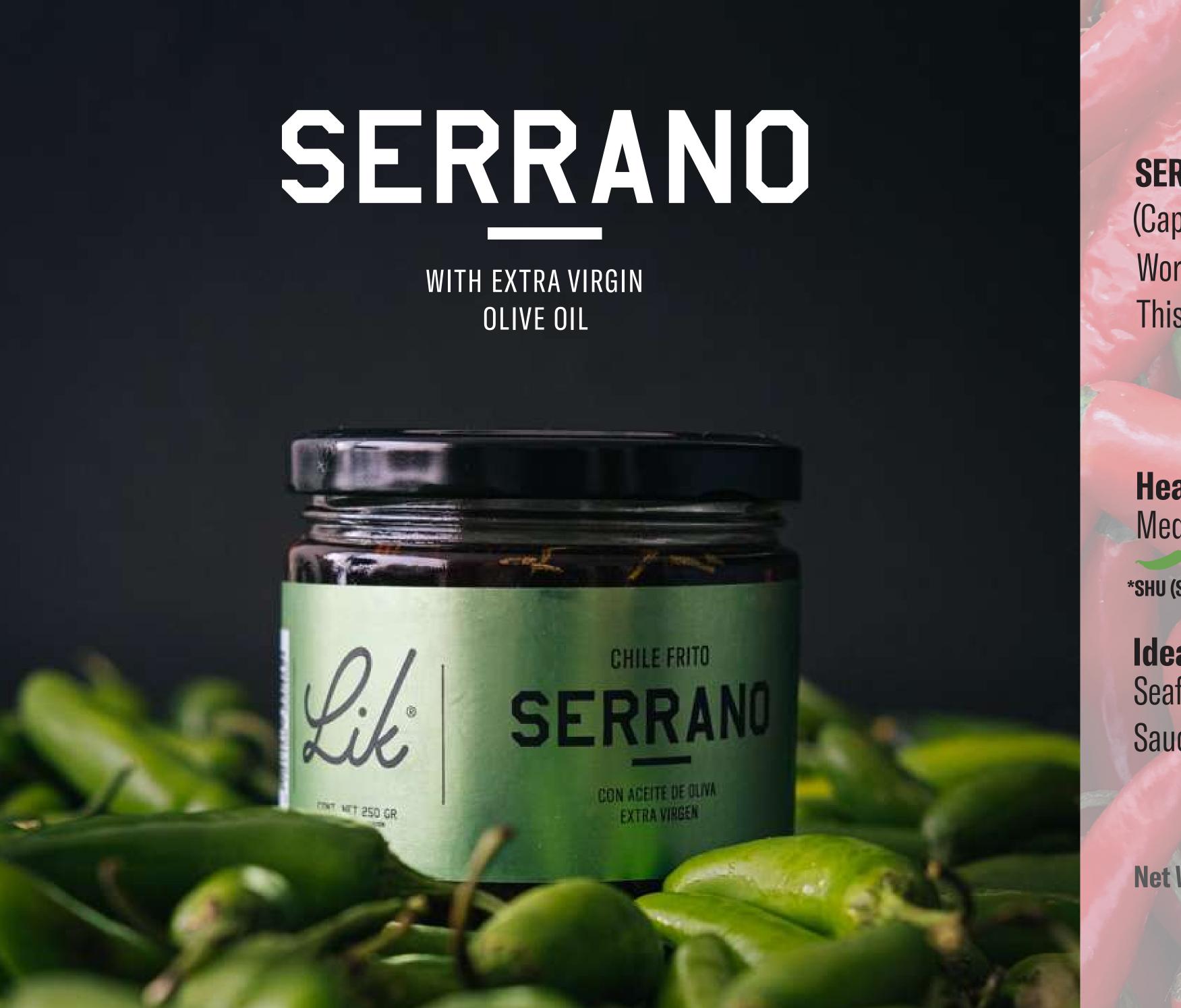
*SHU (Scoville Heat Unit)

Ideal for:

Seafood, Beef, Chicken, Snacks, Salads, Cheese, Sauces, Pizza, Hamburger, Soups.

Net Weight: 9oz





SERRANO CHILI PEPPER:

(Capsicum Sinahusia)

World renowned for its spicy yet savory flavor.

This pepper is native to the mexican mountains.

Heat Level:

Medium (10,000 - 25,000 SHU)

*SHU (Scoville Heat Unit)

Ideal for:

Seafood, Beef, Chicken, Snacks, Salads, Cheese, Sauces, Pizza, Hamburger, Soups.

Net Weight: 9oz.





HABANERO CHILI PEPPER:

(Capsicum Chinense)
World renowned for its high heat level.
This pepper is native to the south of Mexico.
Pair this chili with fresh dishes.

Heat Level:

High (150,000 - 325,000 SHU)

*SHU (Scoville Heat Unit)

Ideal for:

Seafood, Beef, Chicken, Snacks, Salads, Cheese, Sauces, Pizza, Hamburger, Soups.

Net Weight: 9oz.





CARIBEAN CHILI PEPPER:

(Capsicum Annum)

Rare kind of chili, not even known to many mexicans. This pepper has great flavor and low heat. This pepper is native to the mexican city Aguascalientes.

Heat Level:

Low (500 - 1,000 SHU)



Ideal for:

Seafood, Beef, Chicken, Snacks, Salads, Cheese, Sauces, Pizza, Hamburger, Soups.

Net Weight: 9oz.

