

*Peppers,
rocoto peppers
and chilies*

.....
Peruvian capsicum
.....

**Perú**





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Capsicum

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On account of their strong flavor, Christopher Columbus compared the Capsicum fruits with peppers, and named them Indies pepper. Thus, in Spain they are known as pimiento; the English and the Americans call them peppers; the Italian, pepperone; and the French, *piment*. In Mexico they are known as chile or chilli, and in most of South America, for instance in Peru, if they are spicy hot, they are called ají. In Bolivia and Peru ají is known as huayco in Aymara and uchu in Quechua.

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to



the





Capsicum include peppers, sweet peppers and paprika, and a wide variety of chilies (ajíes, as they are known in Peru) and rocoto peppers. They range from the sweet to the very spicy, and come in various shapes and colors. Peru and Bolivia are two of Capsicum's places of origin. They are grown all across Peru, from the arid coastal deserts to the Amazon covering the highest areas of the Andes.




Globalization has transformed the consumption patterns of societies worldwide.

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Every day new markets open and the constant flow of people, bringing along their own customs, has become one of the most important transforming factors of humanity's eating habits ever. Thus, tastes and cuisines and their products have become internationalized, and Peruvian Capsicum has also been a part of this process that has merged with the cuisines of Asia, Europe, Africa, and North and South America.



A close-up photograph of a chef's hands garnishing a dish. The chef is using a long-handled tool to place a green chili pepper on top of a red, textured sauce. The dish also features a piece of fried fish, a small mound of yellow sauce, and some green herbs. The background is blurred, showing other people at a table.

Plus, in this world which turns habits into trends, the use of the Peruvian Capsicum has not been indifferent to the ever growing interest of people to purchase natural products with the highest standards of quality and respect for the environment and for the people working in the various stages of the value chain. Thousands of small growers in Peru grow native Capsicums on their family farms and businesses. The gradual access of their products to the international markets is sure to transform the lives of millions of people.

With the conviction that we must recognize the efforts of those who grow, work with and use Peruvian chilies and peppers, we present in this book a product that has given much to talk about for thousands of years.

Welcome to the world of Peruvian Capsicum!



What you need to know about

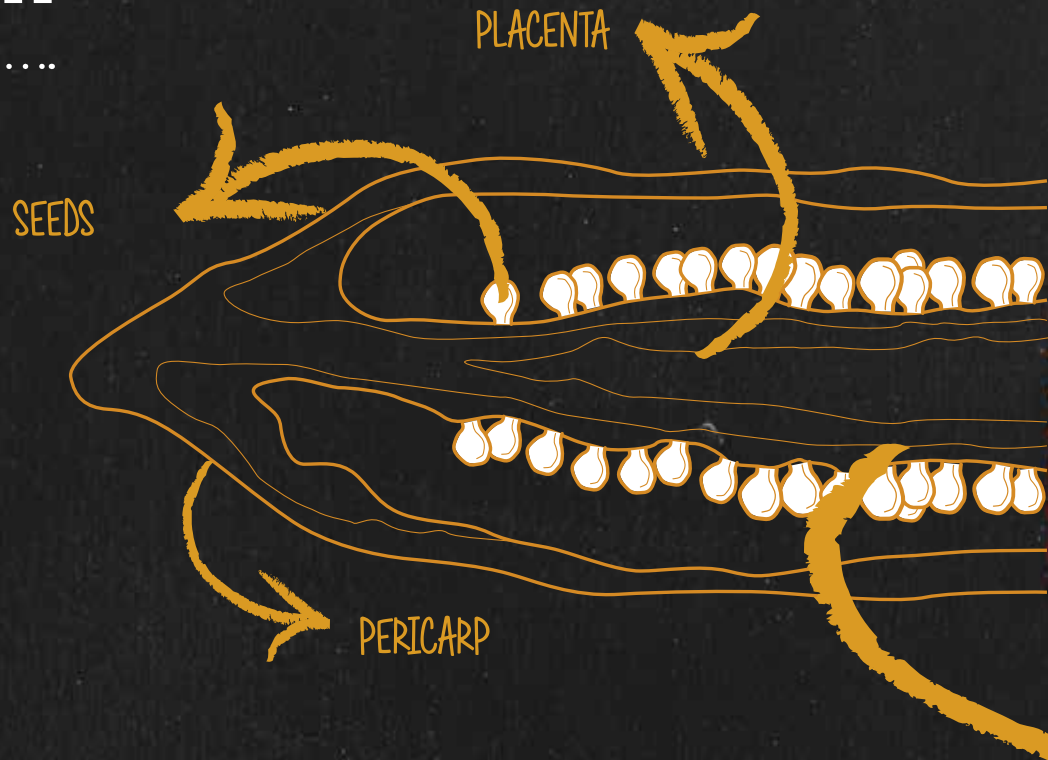


Peruvian C



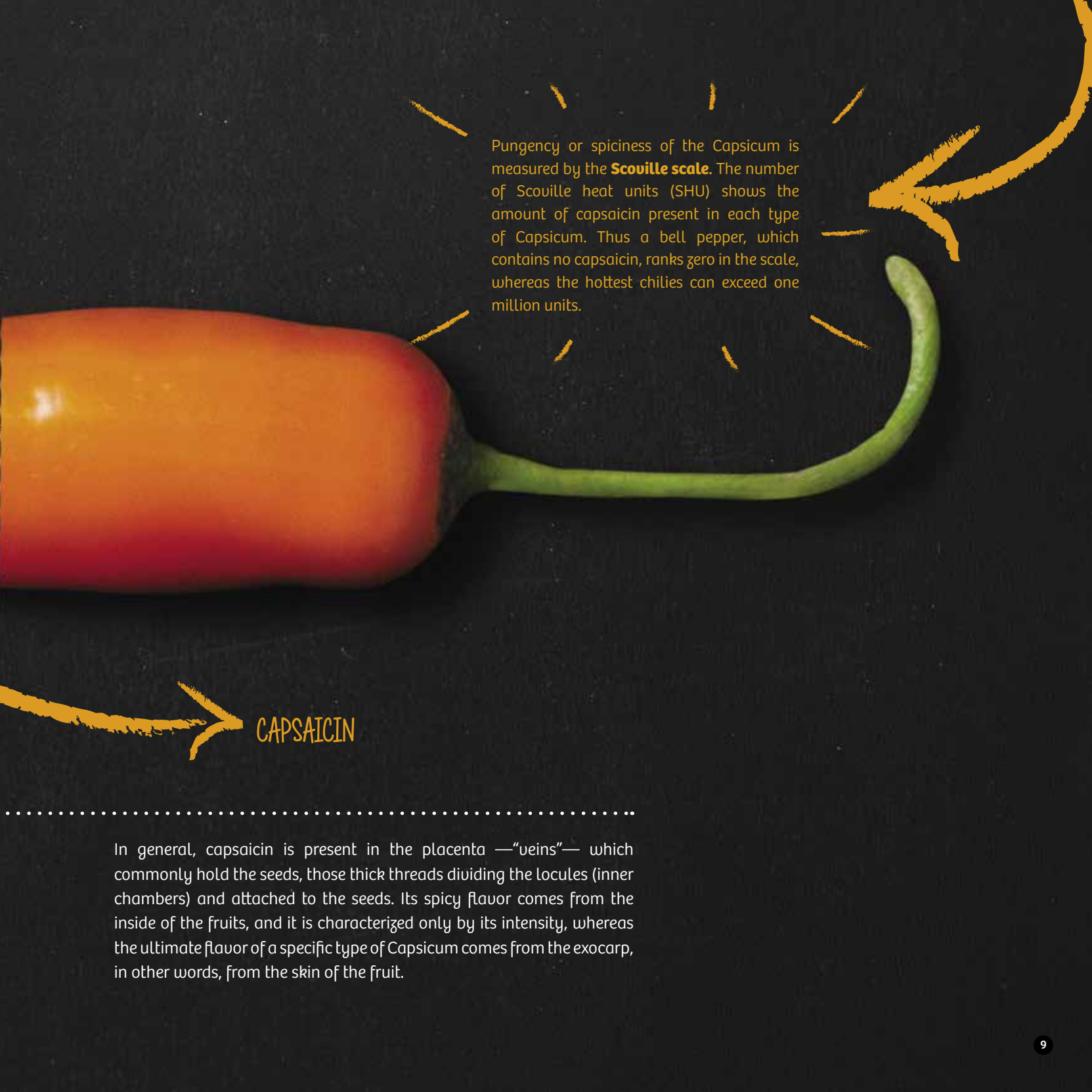
Capsicum }

Capsaicin



Why is spicy food spicy?

Several varieties of chilies and peppers contain capsaicin, named after the genus *Capsicum*. This is the component which provides it its distinctive flavor and burning sensation. As with other species of plants, capsaicin is a protection mechanism that *Capsicum*s use against their predators.



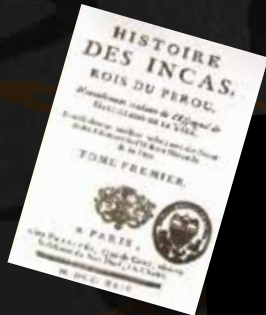
Pungency or spiciness of the Capsicum is measured by the **Scoville scale**. The number of Scoville heat units (SHU) shows the amount of capsaicin present in each type of Capsicum. Thus a bell pepper, which contains no capsaicin, ranks zero in the scale, whereas the hottest chilies can exceed one million units.

CAPSAICIN

In general, capsaicin is present in the placenta —“veins”— which commonly hold the seeds, those thick threads dividing the locules (inner chambers) and attached to the seeds. Its spicy flavor comes from the inside of the fruits, and it is characterized only by its intensity, whereas the ultimate flavor of a specific type of Capsicum comes from the exocarp, in other words, from the skin of the fruit.

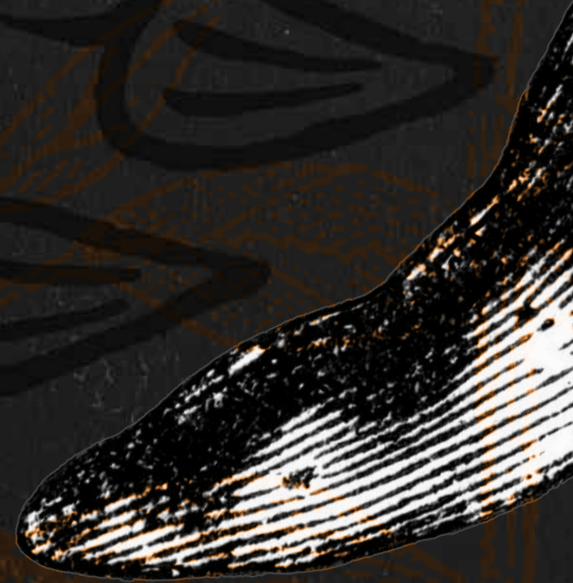
A never ending story

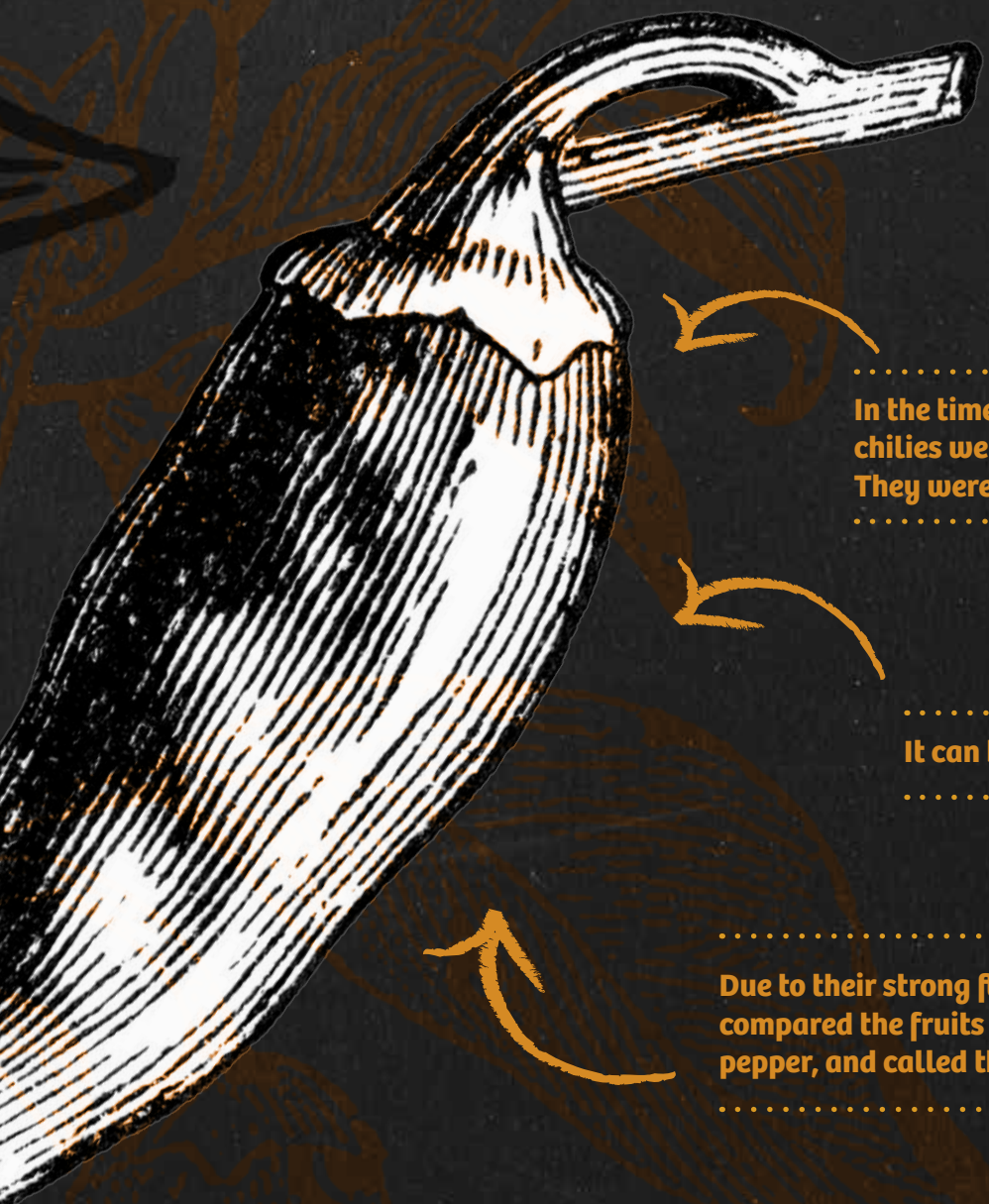
The Capsicum genus originated in the Andean and Amazonian areas formerly known as Upper Peru, which includes Lake Titicaca and parts of Bolivia. The oldest archaeological remains which confirm the existence of Capsicum in Peru were found in the Guitarrero Cave in the region of Ancash, and date back to approximately 8000 BCE. Upon the arrival of the Spaniards Capsicum crossed the borders of the Americas and began its journey to conquer the most demanding palates in the world.



"It is the condiment used by all Indians of Peru in stews, cooked in meals or roasts; they dare not serve their food without what is known as uchu, or pepper of the Indians to the Spaniards. It is also called axi by the people of the Windward Islands. My countrymen are so fond of this fruit that they cannot eat anything without it and it is consumed more than any other raw herb. Owing to the flavor it gives to the food, it has been prohibited in strict religious ceremonies."

Comentarios Reales (1609)
Inca Garcilaso de la Vega





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DID YOU KNOW THAT...?
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In the time of the Incas, bundles of six dried chilies were used as a unit of measurement. They were called *rantii* and used as currency.
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It can be used as a food preservative.
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Due to their strong flavor, Columbus compared the fruits of the Capsicum with pepper, and called them Indies pepper.
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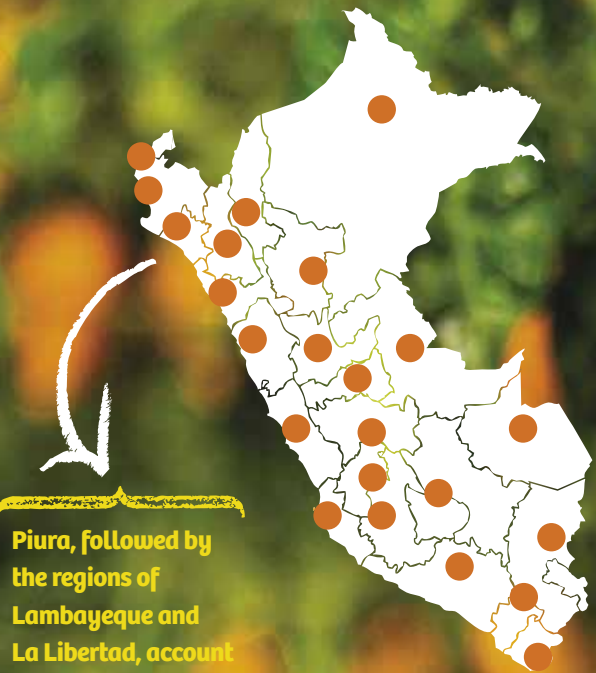
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In Peru, about 10 thousand small plot owners grow native chilies using family labor.
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In a megadiverse country

Where are Capsicums grown?

PERUVIAN CAPSICUMS ARE GROWN FROM THE NORTHERN COAST NEIGHBORING ECUADOR TO THE SOUTHERN AREAS IN THE BORDERS WITH CHILE AND BOLIVIA, AND FROM THE HIGH AREAS OF THE ANDES RANGE TO THE PERUVIAN COASTAL DESERT.

The diversity of ecosystems fit for agriculture different production processes in Peru allows growing Capsicum through various production processes. Depending on location, specific soil fertility, water and climate conditions create a range of ideal environments for growing various types of Peruvian Capsicum. Moreover, Capsicum's ability to adapt to varying conditions allows on and off season cultivation all year long.



Piura, followed by the regions of Lambayeque and La Libertad, account for 65% of Peruvian Capsicum exports.





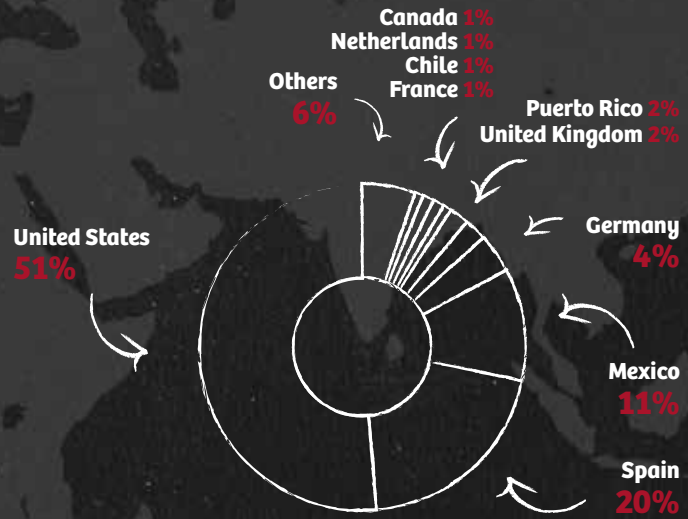
A growing flavor

Who uses them and how?

IN THE LAST 10 YEARS, EXPORTS OF PERUVIAN CAPSICUM HAVE INCREASED SEVEN TIMES, AND THE DESTINATION MARKETS DOUBLED. CURRENTLY, PERU EXPORTS 14 VARIETIES OF CAPSICUM TO THE WORLD CLASSIFIED AS EXOTIC, MEDITERRANEAN AND TEX-MEX, MEETING GROWING DEMANDS FROM COUNTRIES LIKE THE UNITED STATES, SPAIN, AND MEXICO.

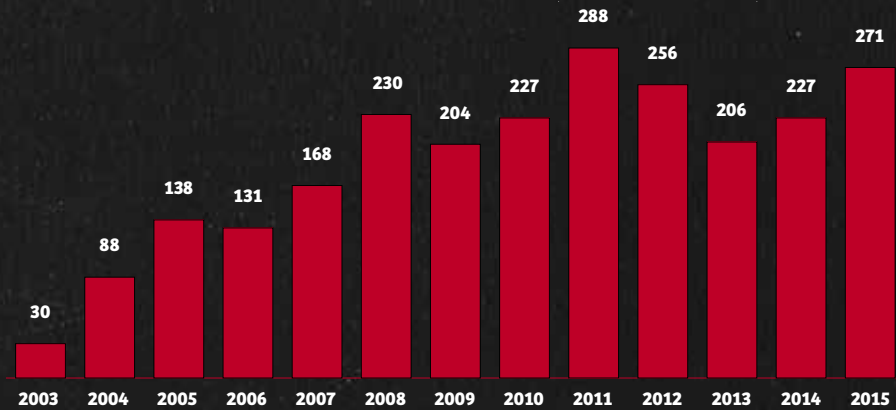
Interest in new Capsicum presentations and byproducts is also expanding rapidly, in particular foreign sales of Capsicum preserves and paste, and ground Capsicum, as well as fresh produce for the American market. Peruvian Capsicum opens a world of creative possibilities to create a huge array of original and easy to use products to meet the ever growing market demand for novelty food and table products.

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Peruvian Capsicum markets (%)
(2014 - 2015)



Source: Sunat

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Capsicum Exports (in USD Million)



Source: Sunat



PERUVIAN

Rocoto

Charapita chili

Arnaucho chili

Panca chili

Limo chili

Cerezo chili

Pipí de mono

Yellow chili

Mochero chili



Caps

icum

TEX - MEX

Habanero

Tabasco

Jalapeño

Chile ancho

Guajillo

Pajilla

MEDITERRANEAN

Paprika

Piquillo pepper

Morron pepper



Chilie's heroes

Production chain

The development of the chili and pepper industry in Peru relies on a productive chain which covers, in the first place, the small plot farmers, devoted to preserving the huge diversity of chilies and peppers grown in Peru. In second place, there are the small business owners who process chilies and peppers turning them into sauces and dried fruit. Lastly, exporters, whose efforts have brought Peruvian peppers and chilies to tables all over the world.



Peruvian
chilies and peppers

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what makes them special

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Bell pepper



It is native to Central and South America, and it has a very peculiar taste. Its main feature is that it is not spicy. It is usually consumed fresh, grilled or fried. It is also used as a condiment, dried, pickled, in paste and in gravy.



Types products for export:
fresh and canned.

Common names:

Pimiento, morrón, pimentón (when dried)

Scientific name:

Anuum

Pungency:

not spicy



Diversity:

high

Notes:

of various sizes and shapes, green although hue changes when ripe to yellow, orange or red.



Regions:

Piura, La Libertad and Lambayeque.

Piquillo pepper



Native to Lodosa (Spain), its seeds came to Peru in the mid 1990s, and its cultivation has been so successful that it is now an export product. It is mostly exported to Spain and the US, places where it is much appreciated in gastronomy. Typically an ingredient in stuffed, sautéed and raw preparations.



Types products for export:
powdered and canned.

Common names:

Piquillo

Scientific name:

Capsicum annum

Pungency:

not spicy



Notes:

triangular shape, small, not fleshy, hard skin and bright red.



Regions:

Piura, La Libertad and Lambayeque.



Chile ancho



This crop is relatively new in Peru. The Chile ancho is the dried type of the Chile ancho, and one of the most popular in Mexico. It is used in stews, hot sauces, and soups. It is frequently mixed with other dried chilies to make marinates, soups, and hot sauces.

Common names:

Poblano, ancho, Chile ancho

Scientific name:

Capsicum anuum

Pungency:

medium



Notes:

spicy, sweet flavor, dark red and triangular.



Regions:

Peruvian coast.

Jalapeño



Although its name comes from the city of Xalapa in Veracruz (Mexico) where most of this Capsicum is grown, scientific studies claim this variety of Capsicum was originally cultivated in Peru. And even when Mexico was, for a long time, the main exporter of jalapeños to the United States, now Peru has begun to gain ground in this field.



Types of products for export:
canned, paste.

Common names:

Ají jalapeño, chile jalapeño, chile cuaresmeño

Scientific name:

Annum

Pungency:

medium



Notes:

the fruit of the jalapeño is fleshy and long, around 7 cm long and 3 cm wide at the bottom.



Region:

Lambayeque.

Paprika



In the last few years, paprika has become one of Peru's most important export products. It is exported as ground paprika in to 140 different presentations to international markets including principally US, Spain, and Mexico. Even though different varieties are used as ornaments due to the appeal of its tiny fruits, its main use is as a food condiment, whether dried or ground, seasoning or natural food color.



Types products for export:
dried, powdered and canned.

Common names:

Paprika

Scientific name:

Capsicum annum

Pungency:

not spicy



Diversity:

high

Notes:

reddish color.



Regions:

La Libertad, Lima, Ica and Arequipa.

Panca chili



Native to the Peruvian coast, particularly from the central and southern zones, it is the main dried chili or Peruvian sun-dried chili. It is dried on the plant, and it is hardly ever used fresh. In markets, it is sold dried to be used whole or ground. Because it is one of the least spicy chilies but of deep color, it is perfect for gravies and seasonings.



Types products for export:

fresh, dried, powdered, canned, and paste.

Common names:

Peruvian sun-dried chili, panca, special, red, black

Scientific name:

Capsicum chinense

Pungency:

very low



Diversity:

low

Notes:

large and purple when fresh; dark brown, almost black, long, hanging, and a little wrinkled and pointy when dried.



Regions:

from Lambayaque down to the central and southern coastal regions.

Yellow chili



Grown from time immemorial (8 thousand years), it is the most popular chili in Peru, the most widely cultivated, and the one most used in agroindustry. When dried it is called mirasol. It is used fresh as condiment and in sauces.



Types products for export:

fresh, dried, powdered, canned, and paste.

Common names:

Escabeche, aji cristal, yellow fresh chili, and sun-dried mirasol.

Scientific name:

Capsicum baccatum var. *pendulum*

Pungency:

medium



Diversity:

medium

Notes:

deep orange with shades of green when ripe, long, hanging and pointy.



Regions:

coastal areas, mainly from Lambayeque to Tacna.

Pipí de mono



Native to the Amazon region, it is the most common in this area. Tends to become perennial because it grows wherever it is sown. It is even used as ornament. It is characterized by its strong burning flavor over its scent, and it is consumed fresh, as condiment, in stews, and for sauces and pickled.

Common names:

Pipí de mono

Scientific name:

Capsicum annuum

Pungency:

very high



Diversity:

low

Notes:

very small, long and pointy, of deep red color when ripe.

Regions:

Piura, Amazonas,
San Martín, La Libertad,
Ucayali, Lima, Madre de
Dios, Arequipa and Loreto.



Rocoto



It is the only species of the Capsicum with black seeds, which can be preserved up to three years if done correctly. It is used fresh in dressings and gravies. It is sold in its natural form but also in paste and powdered.



Types products for export:

fresh, dried, powdered, canned, and paste.

Common names:

Rocoto

Scientific name:

Capsicum pubescens

Pungency:

high



Diversity:

medium

Notes:

medium size, very fleshy, of red color, juicy and with a unique scent.



Regions:

low and mid-altitude Andes as well as central areas of the Amazon.

Limo chili



Native to the coast and the Amazon region, limo chili is the most diverse in Peru: there isn't only one but many. Its superb scent and delicate pungency make it a perfect ingredient for the preparation of condiments, gravies, and pickles.



Types of export products:
fresh and canned.

Common names:

Ají limo, paringo, miscucho, bola, picante

Scientific name:

Capsicum chinense

Pungency:

very high



Diversity:

very high

Notes:

spherical or long shape, very aromatic in different colors including bright red, orange, yellow, green, white or purple.



Regions:

Tumbes, Piura and Lambayeque.

Cherry chili



Native to the province of Lambayeque, cherry chilies combine pungency and a unique flavor. They can be consumed fresh or cooked in different dishes.



Types products for export:
canned.

Common names:
Cerezos (cherry)

Scientific name:
Capsicum annuum

Pungency:
medium-high



Diversity:
low

Notes:
small, round or cone-shaped, very aromatic, and red when ripe.



Regions:
north coast (Lambayeque) and the Peruvian Amazon.

Charapita chili



Native to the Amazon, and the most widespread in that area. It is one of the hottest chilies, and the first to be exported for the international cuisines. It is frequently used in the preparation of spicy seasonings. It is consumed ground and dried, pickled or fresh.

Common names:

Charapita

Scientific name:

Capsicum frutescens

Pungency:

very high



Diversity:

high

Notes:

very small of spherical shape, of red and yellow colors, very spicy and of pleasant scent.



Regions:

Amazonas, Loreto,
San Martín, Huánuco,
Ucayali, Pasco, Junín,
Cusco and Madre de Dios.

Mochero chili



Native to the valley of Moche, it is a small and very productive plant native to La Libertad. It expels a unique scent and it gives meals a special color. Organic Mochero chili is becoming an increasingly popular crop among farmers. It is used in a variety of preparations.

Common names:

Ají mochero

Scientific name:

Capsicum chinense

Pungency:

very high



Diversity:

low

Notes:

stands out for its deep yellow color and citric scent.



Regions:

La Libertad and Áncash.



Arnaucho chili



Native to the Peruvian northern coast, it is perhaps a type of limo chili but a little thicker and shaped like a snout. It is consumed fresh or cooked.

Common names:

Arnaucho

Scientific name:

Capsicum chinense

Pungency:

high



Diversity:

medium

Notes:

similar to a small pepper, but bell-shaped, of green, purple, orange and red colors.



Regions:

Áncash and Lima.

Fascinating





flavors



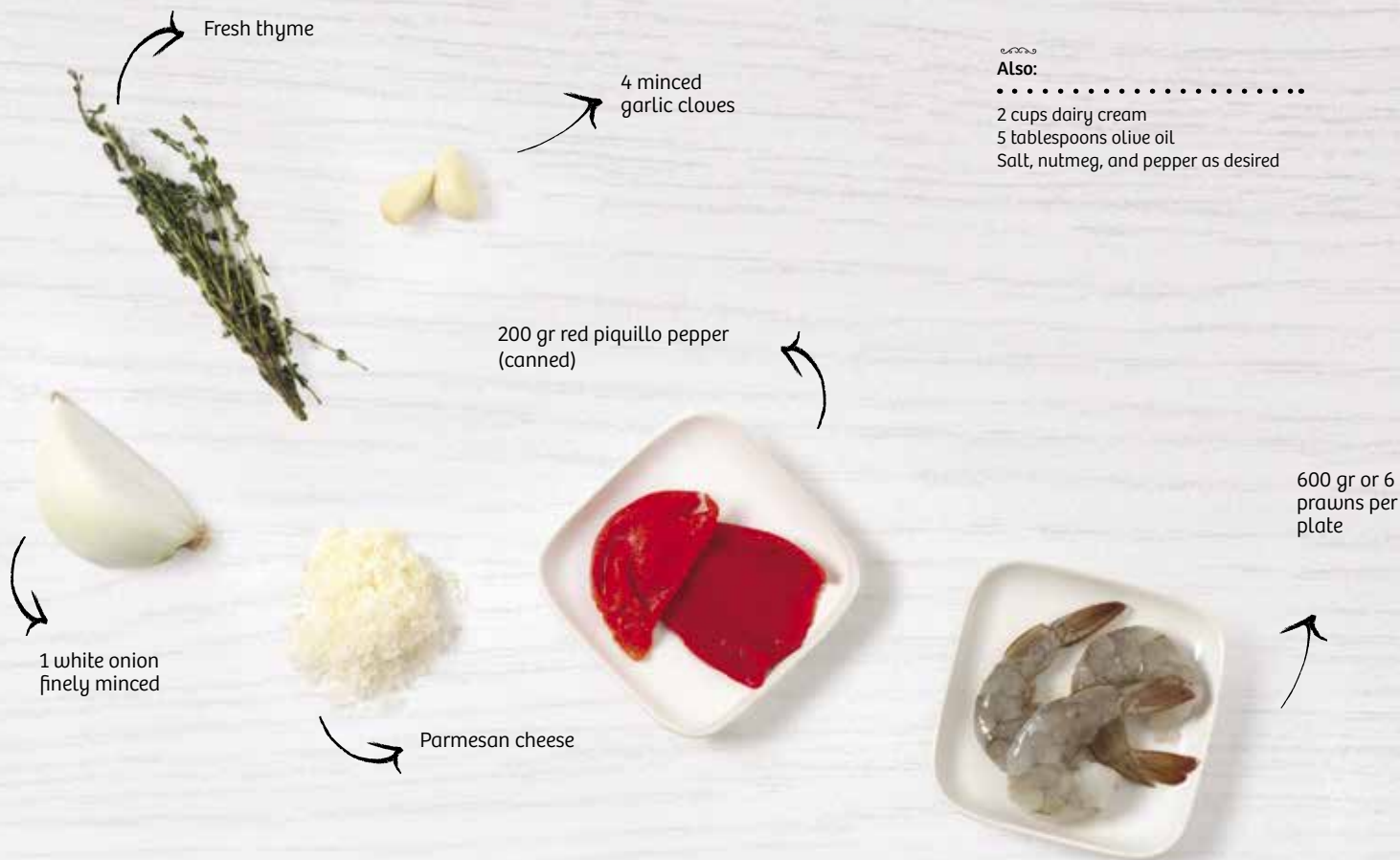
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**Pappardelle in red sweet pepper
cream served with grilled prawns**

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500 gr
pappardelle al
dente



Also:

 2 cups dairy cream
 5 tablespoons olive oil
 Salt, nutmeg, and pepper as desired

 Serves four

1
 Blend the piquillo peppers with one tablespoon of olive oil and set aside. Clean and peel the prawns, keeping the tails with their shell. Macerate the prawns for a couple of hours with one minced garlic clove, olive oil, fresh thyme, season and set aside cold.

2
 In a saucepan, in one tablespoon of olive oil, brown the minced onion until it is transparent, and then add the minced garlic. Cook the seasoning for a few minutes and add the blended piquillo peppers paste; cook 5 more minutes, season with salt, pepper and nutmeg. Add the dairy cream and bring to a boil.

3
 Heat up a griddle. When hot, add the prawns and brown on both sides the color changes.

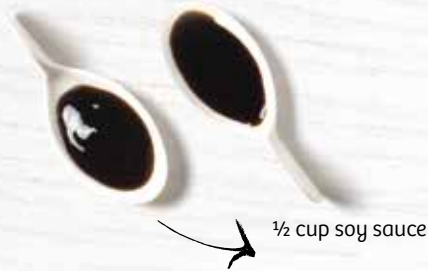
4
 In a frying pan, mix pasta, piquillo pepper gravy and cream. Check for salt. The pasta should be soaked in gravy and creamy.
 On a dish, place the pasta in the middle and six prawns per dish on top of the pasta, finish with the grated parmesan cheese and fresh thyme leaves.

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Fish en papillote (oven-baked fish wrapped in aluminum foil) Vietnamese style with pipí de mono chilies, lemongrass, garlic cloves, and with rice with roasted peanuts and cilantro

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Serves four

1

To marinate the fish: mix the sesame oil, soy sauce, fish broth, lemon juice and minced garlic. Place the fish filets and leave for 2 hours in the cold.

2

In a pot, with two tablespoons of olive oil, brown two minced garlic cloves, add two cups of water, a sprig of lemongrass, bring to a boil, and add the two cups of rice. Taste for salt. Allow cooking for 15 minutes or until the rice is cooked and the water has evaporated.

3

Preheat the oven to 180°C. Stretch the aluminum foil squares, fold the edges, put some cilantro sprigs on the bottom, and the fish filet on top. Pour some marinade and put the chilies on top. Assemble a little pack fastening the ends well in order to keep the marinade inside. Repeat with the rest of the filets. Bring to oven for 20 minutes.

4

When serving, place the wrapped filets on the dish, open half of the wrapping and add lemon wedges. Serve rice in a separate bowl; sprinkle the minced cilantro and the roasted and chopped peanuts.



4 garlic cloves

2 cups white rice



800 gr of thick white fish filet (each filet around 200 gr)



1 bunch of cilantro

Also:

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- 1 bunch of lemongrass
- 4 tablespoons fish broth
- 2 tablespoons sesame oil
- 5 skinless lemons in slices
- 1 aluminum foil
- 5 tablespoons olive oil

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Three-color quinoa salad with tomatoes, yellow corn, onions, colored jalapeños seasoned with lemon and olive oil, served with grilled octopus

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 Serves four

1

For the octopus: bring 3 liters of water to a boil in a pot. When boiling, add the octopus until the tentacles roll. Cook for 60 minutes. Once ready, remove the water, cool in a bowl with water and ice.

2

In a bowl, marinate the octopus with 1 cup of olive oil, 2 garlic cloves, and 3 sprigs of fresh cilantro. Allow marinating cold for 2 hours.

For the quinoa salad: mix the cooked quinoa with the tomatoes, the minced onion, the yellow corn, and the jalapeño.

3

Bring a griddle over a high hot flame, add the octopus, sear on all sides until it is brown, sprinkle a bit of the marinade and taste for seasoning with coarse salt and pepper.

4

Season the quinoa salad with the lemon juice, salt, pepper, and olive oil, serve with the grilled octopus, and decorate with cilantro leaves.

1 cup seedless diced tomatoes



Also:

1 cup olive oil
1 sweet onion
2 garlic cloves
Coarse salt
Ground pepper



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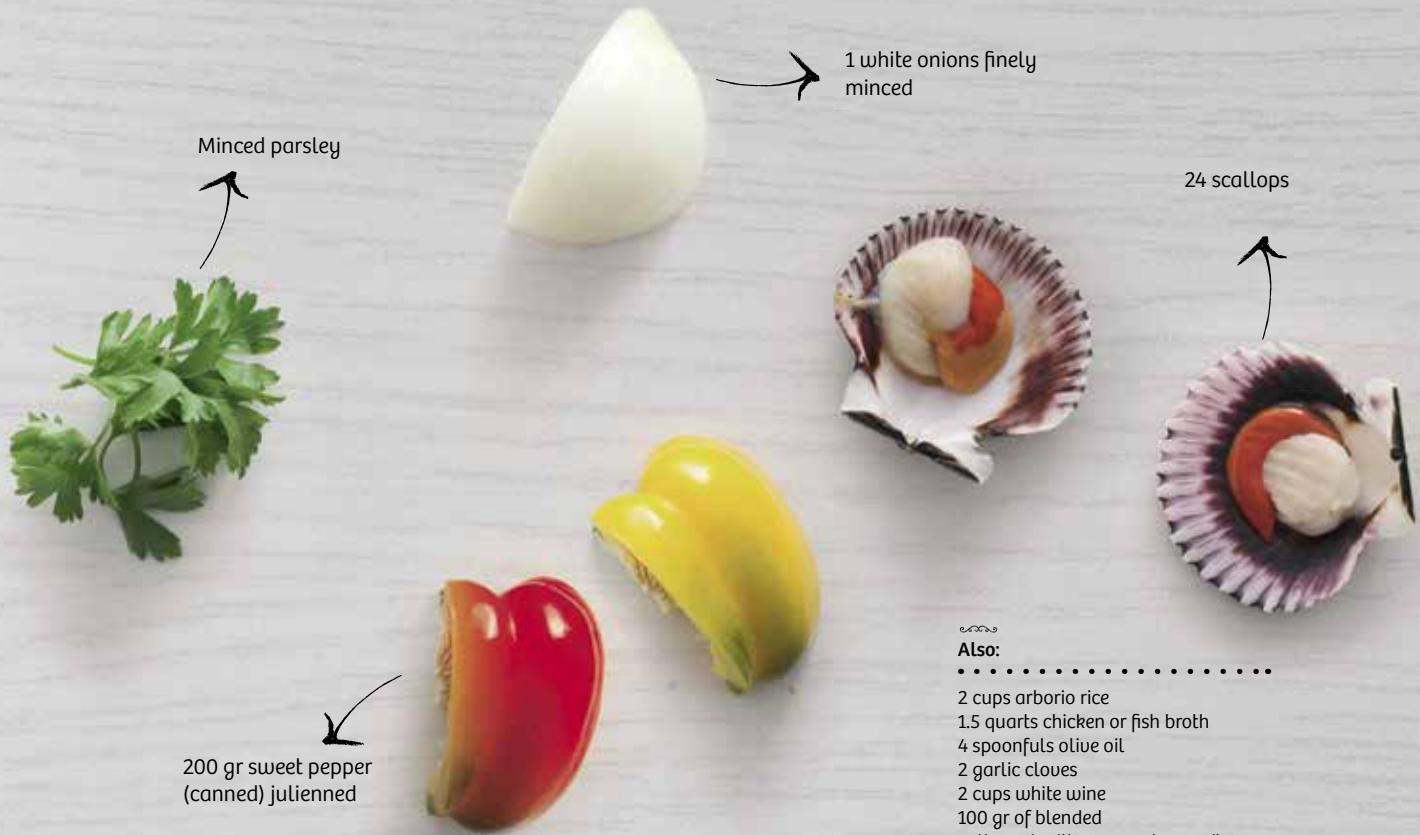
**Grilled scallops on color sweet
peppers risotto**

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½ cup grated
parmesan cheese





Minced parsley


1 white onions finely minced

24 scallops

200 gr sweet pepper (canned) julienned

Also:

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- 2 cups arborio rice
- 1.5 quarts chicken or fish broth
- 4 spoonfuls olive oil
- 2 garlic cloves
- 2 cups white wine
- 100 gr of blended yellow piquillo pepper (canned)
- 4 spoonfuls butter
- Juice from 1 lemon
- Salt, pepper

 Serves four

1

Clean scallops and set aside in fridge.

In a pot, heat up the chicken or fish broth.

2

In another large pot put one spoonful butter and two spoonfuls olive oil. Once warm, add the minced onions, let them get brown and add the garlic. Cook for 5 minutes, add arborio rice, allow rice to mix with the seasoning for 5 minutes more and add the yellow piquillo pepper paste. Season. Mix well, deglaze with the white wine and let evaporate.

3

With a ladle, gradually add the hot broth to the risotto preparation, allowing to evaporate. Add the broth until the rice is creamy and al dente, taste for seasoning and set aside.

On a very hot griddle, add the olive oil and quickly brown the scallops on both sides so they remain juicy. Add the lemon juice.

4

Finish the risotto adding a little more broth, two spoonfuls butter, and grated parmesan cheese.

Serve the risotto and add the grilled scallops, the parmesan cheese, the colored slices of piquillo peppers, and finish with minced parsley.



Crispy calamari served with green jalapeños, sweet, and piquillo peppers, and paprika tartar sauce



4 sliced garlic cloves



2 onions finely sliced



2 red piquillo peppers (canned)



Alfalfa sprouts



Serves four

1

Slice the calamari in rings, reserve the heads. In a bowl, beat eggs and season. Coat the calamari with flour, the beaten egg and the bread crumbs. With plenty oil, brown the calamari in a frying pan, remove and drain on absorbent paper. Set aside.

2

In a frying pan, add the olive oil, brown the onion slices, the garlic slices, the piquillo and the sweet peppers, stir fry, and taste for salt.

3

For the tartar sauce, mix all the ingredients and season.

Serve the crispy calamari on the onions and sautéed peppers, serve with the tartar sauce and finish with a mix of alfalfa and watercress sprouts.

Directory

ADEX (COMITÉ DE CAPSICUM / PROPEPPERS)

Contact: Giannina Denegri
e-mail: gdenegri@adexperu.org.pe
web: www.adexperu.org.pe
Phone: (51-1) 618-3333
Products: Peppers and chilies canned, sun-dried, fresh, sauces, pastes, and frozen.

AGROINDUSTRIAS AIB

Contact: Roberto Falcone
e-mail: rfalcone@aib.com.pe
web: www.aib.com.pe
Phone: (51-1) 614-4500
Products: Canned piquillo pepper and morron pepper.

AGROINDUSTRIAS EL PRODUCTOR

Contact: Pablo Neyra Barrionuevo
e-mail: pablo.neyra.b@gmail.com
ag.elproductor@gmail.com
Phone: (51) 940-255-3362
Products: Paprika, bell pepper, yellow chili.

CAMPOSOL

Contact: Luis Miguel Baanante
e-mail: lmbaanante@camposol.com.pe
web: www.camposol.com.pe
Phone: (51-1) 634-7100
Products: Frozen bell peppers and yellow chili.

CAPSICUM ANDINO

Contact: Carlos Alberto Magaña
e-mail: capsicum.gerencia@gmail.com
web: www.capsicumandino.com
Phone: (51) 986-620-618
Products: Tabasco chili, habanero, cayenne, and jalapeño pastes.

DANPER TRUJILLO

Contact: Aurora Bazan
e-mail: abazan@danper.com
web: www.danper.com
Phone: (51-44) 252-574
Products: Piquillo pepper, cherry pepper, California pepper, pepper tapenade, pepper pesto sauce, pepper bruschettas, pepper dip, canned, frozen, fresh, and ready to eat.

ECOSAC

Contact: Gerd Burmester
e-mail: gerd@ecosac.com.pe
web: www.ecosac.com.pe
Phone: (51-73) 628-605, anexo 130
(51) 976-389-054
Products: Piquillo pepper and morron pepper.

GANDULES

Contact: Luis Rozas
e-mail: larozas@gandules.com.pe
web: www.gandules.com.pe
Phone: (51-1) 627-0300
Products: Banana, cherry, green, jalapeños, bell pepper, chipotle, sweet pepper, sweetie drop (canned); frozen bell peppers and jalapeños, and fresh peppers.

GREEN PERÚ

Contact: Lisbeth Linares
e-mail: llinares@greenperu.com
web: www.greenperu.com
Phone: (51-44) 420-613
Products: Morron pepper and piquillo pepper (canned).

GRUPO SAN NICOLÁS

Contact: Wilfredo Padilla B.
e-mail: wpadilla@e-norpal.com
web: www.gruposannicolas.pe
Phone: (51-1) 714-4800
Products: Paprika, guajillo, ancho, panca chili, yellow chili.

INDUSTRIAL COMERCIAL

HOLGUÍN E HIJOS

Contact: Esperanza Holguín Quintanilla
e-mail: esperanza@holguinperu.com
web: www.holguinperu.com
Phone: (51-1) 514-4454, ext. 1303
Products: Whole paprika, ground paprika, paprika flakes, and whole guajillo.

INVERSIONES Y SERVICIOS FABRI

Contact: Ruben Saluatierra
e-mail: rubend@saluatierragroup.com
web: www.saluatierragroup.com
Phone: (51-1) 238-9858
Products: Paprika, guajillo, and Chile ancho.

MONHA SERVICE

Contact: Adolfo Montero
e-mail: gerenciamonha@monhaperu.com
web: www.monhaperu.com
Phone: (51-1) 348-4376
Products: Paprika.

NOVOLIZ

Contact: Oscar Granados Aliaga
e-mail: ogranados@novoliz.biz
web: www.novoliz.biz
Phone: (51-1) 348-7272
Products: Paprika.

OLAM AGRO PERÚ

Contact: Giancarlo Ubillús
e-mail: giancarlo.ubillus@olamnet.com
web: www.olamgroup.com
Phone: (51-1) 716-0720
Products: Paprika, guajillo, ancho, panca chili, yellow chili: whole and ground.

PERÚ SPICES

Contact: Sergio Cornejo Pinto
e-mail: scornejo@peruspices.com
web: website under construction
Phone: (51-54) 258-380 / (51) 959-376-452
Products: Paprika pepper.

PEPPERS AMÉRICA

Contact: Claudia Alfaro
e-mail: info@peppers-america.com
web: www.peppers-america.com
Phone: (51-1) 464-5377
Products: Paprika, ancho, guajillo, pasilla, jalapeño chili, puya, chipotle, tree chili, Japanese chili, yellow chili, panca chili, oregano, hibiscus, cinnamon, black pepper, ground paprika, ground ancho, and ground guajillo.

R. MUELLE

Contact: Ricardo Muelle Pro
e-mail: rmuelle@rmuelle.com
web: www.rmuelle.com
Phone: (51-1) 429-6060 / 479-5487
Products: Sweet paprika (whole or ground), panca chili (whole or ground).

SOCIEDAD AGRÍCOLA VIRÚ S.A.

Contact: Yoselyn Malamud
e-mail: viru@viru.com.pe
web: www.viru.com.pe
Phone: (51-44) 484-040
Products: Piquillo pepper (canned) and morron pepper (in brine, marinated, grilled), jalapeño, sauces (bruschettas, creams, pestos, sauces and marmalades, quinoa-based sauces, ready to eat), piquillo pepper and morron pepper (frozen and grilled frozen).

S & M FOODS

Contact: Alberto Santiago
e-mail: asantiago@agrosant.com
web: www.smfoods.com.pe
Phone: (51-1) 235-3686, anexo 22
(51) 958-972-145
Products: Paprika, guajillo, ancho, ground paprika.

VILLA HERMOSA TRADING

Contact: Yahaira Oropeza
e-mail: uentas@villa-hermosa.com.pe
web: www.villa-hermosa.com
Phone: (51-73) 303-288
Products: Paprika, ancho, and guajillo (dried and whole). Fresh peppers, Peruvian chilies and Mexican chilies.



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