

RANCHO CHACXUL's is not just a name, it is a BRAND of high-quality products.

- RANCHO CHACXUL was born from experience over the years, evolving in such a way that it continues to offer its customers a wide variety of products based on habanero chili and other chiles. Not only processed or dehydrated but also fresh.
- Its products are used in the food industry as a raw material to prepare a great diversity of fried foods, snacks, instant soups, sauces, seasonings, seasonings and in all those dishes in which it is intended to enjoy the exquisite flavor of hot peppers.
- Its production processes are strictly supervised by qualified personnel complying with the strictest quality standards under principles at ISO 9000 level and with KOSHER certification, which has allowed them to enter the most demanding markets.

Fresh Hot Peppers & Mash
Only the best selected peppers!!



RANCHO CHACXUL®

What are the characteristics of *dehydrated hot peppers*? Do you know the dehydration process of hot peppers?

Dehydrated whole habanero chili, light brown to slightly dark, with a penetrating flavor and aroma of habanero chili, free of impurities and foreign materials. The whole dehydrated habanero pepper must meet all the quality and safety requirements of the food industry. Its high pungency (itching) represents a great opportunity for industrialists who intend to use it as a raw material, since it will provide them with a higher yield in the production processes.

Dehydration of habanero pepper

The process to dehydrate the habanero chili was designed based on the basic principles of operation, safety, security, cleaning and maintenance.

PRODUCT DEVELOPMENT ACCORDING TO CUSTOMER NEEDS

Fresh, Mash and Dehydrated as



WHOLE



POWDER



FLAKES



MASH

- Mash
- Dehydrated as: whole, flake or powder
- Sauces
- Seasoning
- Fermented products
- Chipotle in powder or paste presentation

Whole, Flake or Powder.

- Products WITH AND WITHOUT PRESERVATIVES
- Special formulas to suit your needs,
- Domestic and international trade long terms commitments.

Spiciness Index of Our Products



The basic stages of this process are:

- *Selection*

The habanero pepper destined for the dehydration process is strictly selected in the Selection and Packaging Line based on its color, size and defects.

- *Wash and Rinse*

This operation is carried out with the objective of eliminating the adhering dust on the surface of the fruit, coming from the field, as well as reducing the microbial load. You must have an industrial washing machine to perform these operations effectively.

- *Extended*

The washed and rinsed fruit is spread on trays to allow a greater contact surface, and subsequently placed in a tray holder, which is introduced into the drying chamber.

- *Dehydrated*

The dehydration process is carried out in ovens in which the fruit is exposed to hot air currents at a temperature between 60-70 ° C. The fruit remains in dehydration for a standardized time in order to obtain a product with acceptable moisture and color.

- *Grinding*

The dried chili is passed a mill that pulverizes the product, obtaining different grain size depending on the needs of the client.

- *Packing*

The *whole* dehydrated habanero chili and *flake* are packed in corrugated cardboard boxes with an inner polythene bag.

Dehydrated habanero chili *powder* is packaged in a double package, the primary packaging being a plastic bag and as a secondary packaging a corrugated cardboard box.

RANCHO CHACXUL®

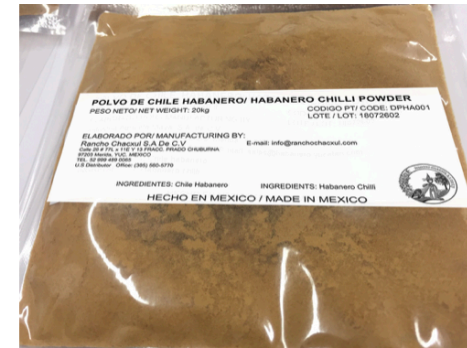


What are the characteristics of dehydrated hot peppers? Do you know the dehydration process?

Why us?



- **Puree / Mash Jalapeno pepper Red habanero chili Orange habanero chili Green habanero chili**
- **Dehydrated *Whole Flake Powder* Jalapeño Chilli Habanero Chilli**



Quality - Reliability - Service

• Conventional & Organics

- ✓ GROWERS
- ✓ PACKERS
- ✓ SHIPPERS
- ✓ DISTRIBUTORS

• Convencional & Organicos

- ✓ PRODUCTORES
- ✓ EMPACADORES
- ✓ EXPORTADORES
- ✓ DISTRIBUIDORES

Calidad - Confiabilidad - Servicio

Sales Team

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ALWAYS FRESH !!

**We would like to earn your business
Whether your project is 1 Pail of 30 Lb or several Tons**

Let's agree on an action plan and get to work

Thank You

- We can offer products WITH AND WITHOUT PRESERVATIVES
- Develop custom-special formulas to suit your needs, please contact us

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U.S Distributor

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