

## Gandules Inc S.A.C.

---

A solid partner to create value-added items for a great customer experience.

## Chili Pepper Line





# No Heat Jalapeño Sliced

Enjoy all the delicious jalapeño flavor and texture without the spiciness.

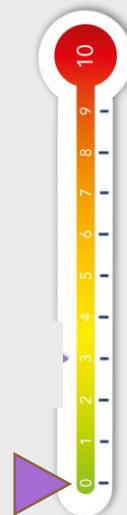
Use them to make yummy salsa, as well as those epic nachos and delicious tacos.

- It looks like jalapeño.
- It tastes like jalapeño but zero heat.

**New  
Item**



For jalapeño lovers but aren't so fond of the heat.



**Zero  
Heat**





# Jalapeso

## Green Jalapeño in Soy sauce

Green jalapeño sliced in soy sauce contains soy, sugar and other spices that help temper the heat without smothering that beautiful slow burn.

Use these slices of fire to add spice to Asian fusion cuisine, grilled chicken, burritos and more.

- Sugar, soy and other spices ingredients hit all the right spots: hot, salty and a little sweet.
- Versatile product as an ingredient or just straight out of the pickling packing.

**New  
Item**



If you like heat, you're in for a treat!



# Sweet Candy Jalapeño

Green jalapeños sliced with onions diced and many spices in a heavy syrup brine are a great pairing used for tacos, sandwiches and grill meats.

- Sweet and hot flavor.
- Crispy texture.

**Tex Mex  
item**



**SWEET & HOT**

Sweetness and spiciness on  
your plates.





# Yellow Jalapeño

These yellow jalapeño has a spicy touch at the end and a unique fruity flavor. Enhance color and piquancy for a variety of dishes.

- Unique jalapeño.
- Fruity and piquancy flavor.

**New  
Item**



A unique jalapeño with a unique flavour.





# Orange Jalapeño

Orange jalapeño is a medium level heat pepper, crunchy with bright color. Great for any accompaniment you like.

- Crunchy with medium level spicy.
- Versatile ingredient.

**New  
Item**



**MEDIUM HOT**

Medium spicy and crunchy.





# Red and Green Jalapeño Sliced

An extra spicy combination for those who enjoy an additional heat and burning in the mouth. This is due to the additional ripening of red jalapeño which means more capsaicin in the pepper itself.

- Additional heat in the mouth.
- For spicy food lovers.



These are nice as a pizza topping, or to add a bit of heat to quesadillas or salads.







## Tricolor Jalapeño Sliced

From mild green to spicy yellow and full ripened red jalapeños, this tricolor jalapeños add a pleasant and zesty heat to enjoy in tacos, quesadillas, pizzas, and more.

- Colorful sliced jalapeños will be as pleasing to the eye as they are satisfying to the palate.
- The perfect addition to spice up any dish.



Zesty heat!



# Hottypepp Sliced

Fiery sweet-pickled red jalapenos for more adventurous tastes.

Use them to top pizzas, nachos, fajitas and more, or from the jar for a sweet and hot flavor.

- Sweet and hot flavor.
- Very little seeds.



**SWEET & HOT**

For more adventurous tastes.







## Chipotle Line

Our new line of chipotle peppers add 3 new flavor profiles.

They are smoked with mesquite wood.  
Three new peppers:

- Sweet bell peppers
- Anaheim green chili
- Peruvian yellow chili

To create a sweet chipotle, a fruity chipotle and a mild chipotle.

Each item has the smoked peppers inside the can to create new alternatives for cooking in this chipotle line.







## Gandules Inc S.A.C.

The best from our fields to the world.



• +51 1 627 0300



• [www.gandules.com.pe](http://www.gandules.com.pe)

• [www.sweetdrop.com.pe](http://www.sweetdrop.com.pe)

• [www.sweetypepp.com.pe](http://www.sweetypepp.com.pe)

