

Organic ground chili

Dried and ground chili peppers. The reddish-brown powder has a medium-hot, slightly fruity taste and a fine texture. The production of our chili powder begins with the careful selection and harvesting of ripe red chili peppers. They are then gently dried to preserve their rich, spicy flavor and vibrant red color. Finally, the dried peppers are finely ground. Our ground chili can be used in a variety of dishes. It gives soups, stews, sauces, and marinades a spicy kick. It also enhances grilled dishes and gives Mexican or Indian dishes an authentic flavor. A pinch of chili powder also adds an unexpected spiciness to your smoothies or chocolate desserts. The degree of hotness may vary depending on the batch and availability. [Chili](#) and [Paprika](#) are related and belong to the genus Capsicum. In addition to size, they differ in taste. This ranges from fruity to very spicy. The ingredient Capsaicin is responsible for the spiciness, which is measured in Scoville.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1572 kj
Calorific value kcal	376 kcal
Fat	17.3 g
Of which saturated fatty acids	3.3 g
Carbohydrates	29.4 g
Of which sugar	10.3 g
Fibers	27.2 g
Protein	12 g
Salt	0.075 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein

Example Company

Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein