

chilli flakes organic (with seeds) chili crushed

Dried chili peppers, crushed into pieces of approximately 1-5 mm with seeds. They have a medium-spicy, slightly fruity taste and a surprising red-yellow colour play. The production of our chilis starts with the careful selection and harvesting of ripe red chili peppers. Then they are gently dried to preserve their rich, spicy flavour and bright red colour. Finally, the dried peppers are crushed and carefully packed. Our chili can be used in a variety of dishes. It gives soups, stews, sauces and marinades a spicy kick. It also refines barbecue dishes and gives Mexican or Indian dishes an authentic flavour. A pinch of chili also gives your smoothies an unexpected spiciness or adds a flavourful and visual kick to chocolate desserts. The degree of sharpness may vary depending on the batch and availability. [Chili](#) and [Paprika](#) are related and belong to the genus Capsicum. Besides the 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	1585 kj
Calorific value kcal	379 kcal
Fat	17 g
Of which saturated fatty acids	3.2 g
Carbohydrates	32 g
Of which sugar	30.4 g
Fibers	24.9 g
Protein	12 g
Salt	0.08 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

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