

CHILI FACTS



About Chili

Chilies are ripe or dried fruits of a bushy plant of the genus Capsicum.

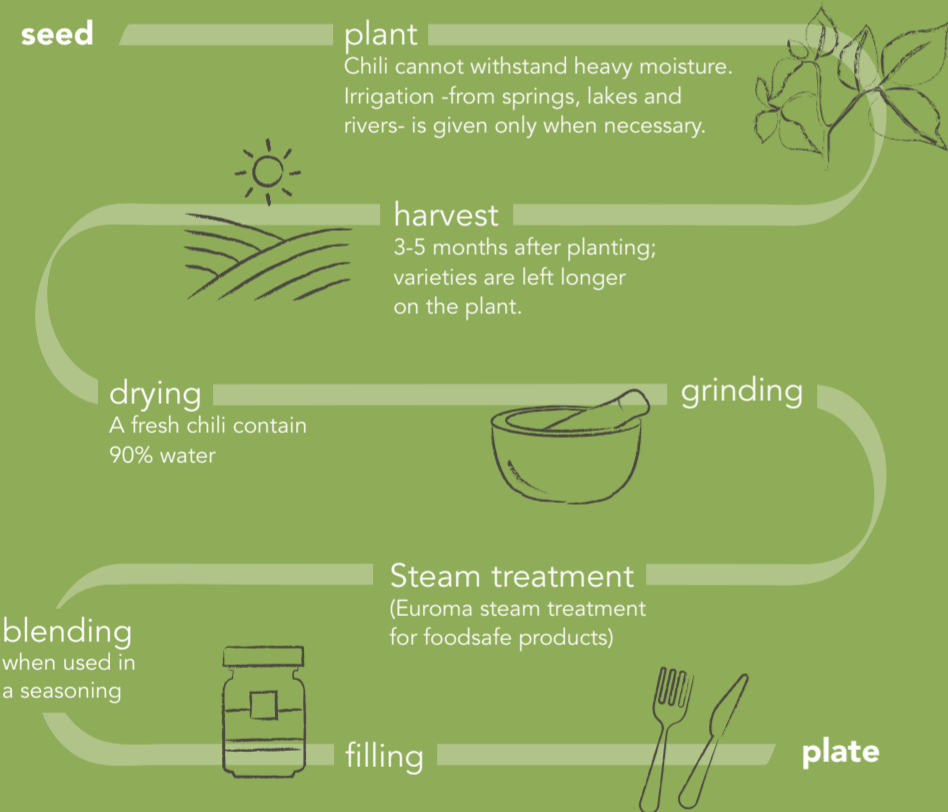


Some chili varieties

The pungency of the chili pods is measured in SHU = Scoville Heat Unit.



From seed to plate

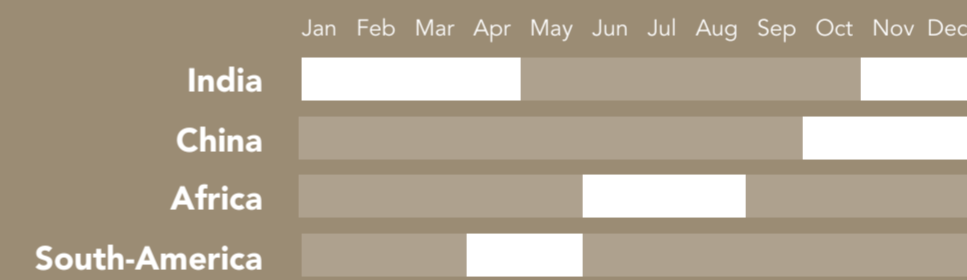


Origin

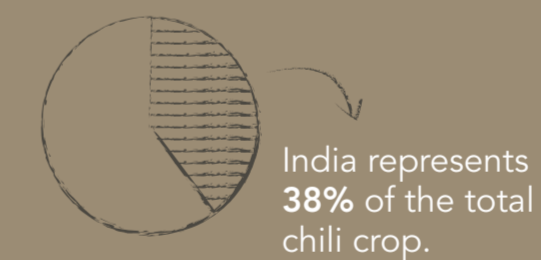
the largest chili producers



Harvest seasons



Global fresh chili production around **3.500.000** tons per year

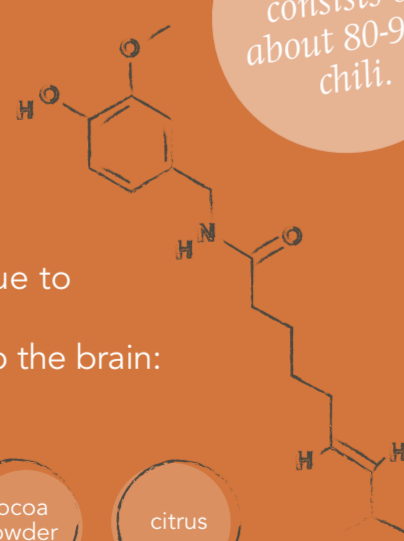


Spicy taste

Chili adds flavor intensity to food.

The pungent bite of chilies is due to the presence of **capsaicin**. Capsaicin sends two messages to the brain: **intense stimulus and warmth**.

Sambal consists of about 80-90% chili.



Chili combines well with



Chili plays a role in salt reduction and gives taste enhancement in low doses.

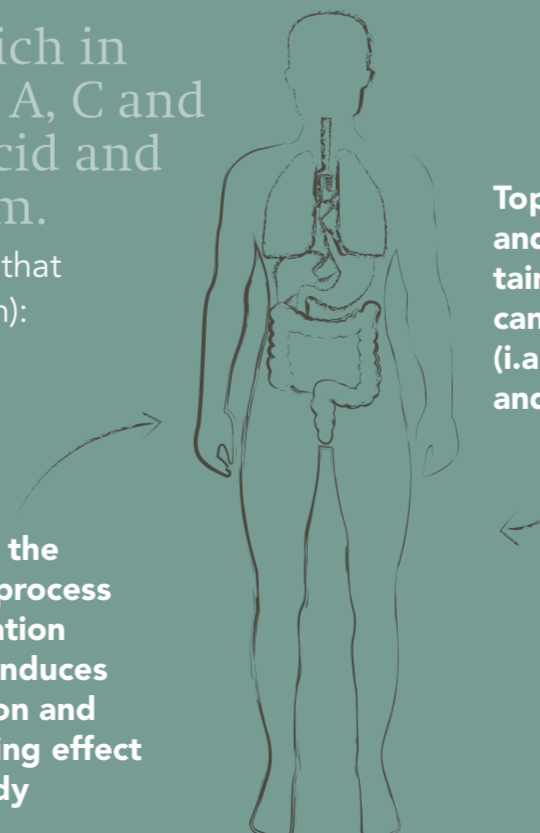


Chili & Health

Chili is rich in vitamins A, C and E, folic acid and potassium.

Studies show that chili (capsaicin):

stimulates the digestive process and circulation → that induces perspiration and has a cooling effect on the body



Euroma & Sustainable chili

Euroma can deliver chilies with the Rainforest Alliance certificate.

Also, Euroma started a project to grow red habanero and green guindilla chilies in Dutch greenhouses.

