

OUR POPULAR CHIPOTLE SAUCE

NEW FLAVOR!

NOW IN A SPRAY DRY



Introducing TABASCO® brand Chipotle Spray Dry Flavoring featuring the rich-bodied flavor of our popular Chipotle Pepper Sauce. Artisanally crafted into a unique spray dry format, our versatile product adds balanced, smoky flavor to a wide variety of applications.

TABASCO® BRAND CHIPOTLE SPRAY DRY FLAVORING

The chipotle pepper has a long history of flavor that dates back to ancient Aztecs, who passed the unique process of smoking sun-ripened, red jalapeño peppers down through generations. Today we follow the Aztecs' traditional smoking process, letting the peppers slow-dry in "chipotleras" (or pits) over fires fueled by locally harvested pecan wood. We then add our own time-honored traditions to create TABASCO® Chipotle Pepper Sauce.

From there, we pour even more care and craftsmanship into turning our smoky, flavorful sauce into a versatile spray dry product you can use to innovate across applications.

Whether you aim to add excitement to seasoning blends, enhance beverage ideas or spice up sweets, the smoked flavor of TABASCO® Chipotle Spray Dry Flavoring will appeal to customers seeking exciting tastes.

SAVORY
Ramen Broth



SWEET
Chocolate Bark



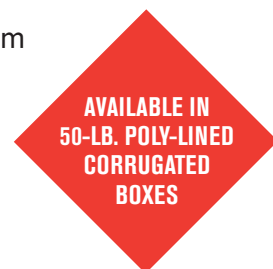
DAIRY
Coated Fresh Mozzarella



Taste	<ul style="list-style-type: none"> • Flavor first, then complex heat • Chipotle notes • Smoky flavor, grilled taste with hints of onion, garlic and sweetness • Milder than TABASCO® brand Original Red Sauce
Attributes	<ul style="list-style-type: none"> • Fine flavor particles • Smooth, refined consistency • Superior dispersion
Appearance	<ul style="list-style-type: none"> • Deep orange to light brown color • Natural color and consistency due to spray-drying process • Free flowing
Application	<p>Great for Latin-influenced and traditional:</p> <ul style="list-style-type: none"> • Sauces • Soups • Salsas and dressings • Beverages • Topical marinades • Savory basting • Chocolate desserts
Usage	<ul style="list-style-type: none"> • Complete water solubility • Enhanced surface adhesion • Improved application potential • Recommended 0.5% to 20% depending on application

TABASCO® BRAND INDUSTRIAL INGREDIENTS ARE:

- ◆ Gluten free
- ◆ Fat free
- ◆ Low sodium
- ◆ Halal



Pungency: Approx. 500–2000 SHU

Scoville Heat Units (SHU) are the standard units measuring capsaicin—the heat source within tabasco peppers.

For samples or to schedule a demonstration, contact your local broker at TABASCOingredients.com/Brokers.