

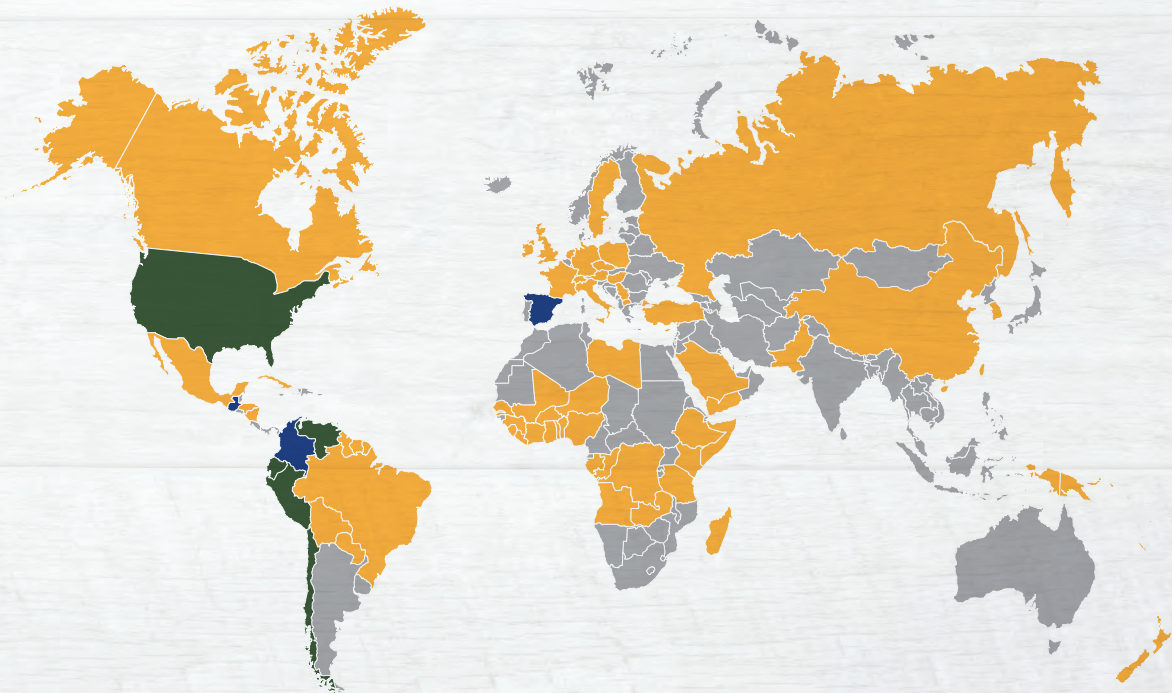


INDUSTRIAL PEPPER CATALOGUE

COLOMBINA


AROUND THE WORLD

- Over 93 years of experience in food manufacturing and marketing.
- Exporting to more than 70 countries.
- Subsidiaries in 13 countries.
- Production plants in Colombia, Guatemala, and Spain.
- Six consecutive years in the RobecoSAM Sustainability Yearbook.



 Head Office – Production Plants

 Distributors

 Subsidiaries

WORKING TO HARVEST A BETTER FUTURE

- 7th most sustainable global food manufacturer S&P's Sustainability Yearbook 2021.
- Part of the Big Brother Program focusing on transferring knowledge and good practices to our suppliers.
- Currently designing a **Zerowaste** Management System (77% complete by 2021).
- With our solar farms, 18% of the company's total energy consumption will come from non-conventional renewable sources.



STRATEGIC PERFORMANCE PILLARS



WHAT MAKES US STAND OUT?

- We've been growing and processing the best quality peppers in the world market since 1992.
- Our prime location at Valle del Cauca and its unique microclimate ensure year-round pepper production and a distinctive organoleptic profile; yielding the highest quality products available in the market.



OUR CERTIFICATIONS

2017						
2019		2020				
2021			2022		(In process)	



OUR PEPPERS



NAGA JOLOKIA

"Capsicum chinense"
(Also known as Bhut Jolokia)
600,000 - 800,000 SHUs

One of the hottest peppers in the world.



HABANERO PEPPERS

"Capsicum chinense"
160,000 - 240,000 SHUs

This variety has a delicious aroma of plum tomatoes and apples; from the same family of scorching peppers as Rocoto and Scotch Bonnet.



AMAZON PEPPER

"Capsicum frutescens"
70,000 - 90,000 SHUs

Small-sized and always pointing upwards, this variety is one of the most delicious and aromatic peppers with balanced heat.



JALAPEÑO PEPPER

"Capsicum annuum L. var. annuum L. cv. 'Jalapeño"
15,000 - 22,000 SHUs

These popular peppers come in red or green, turning countless dishes into unique experiences.



CAYENNE PEPPER

"Capsicum annuum var. acuminatum"
10,000 - 16,000 SHUs

This pepper is the base for most traditional Louisiana-style sauces.

PROCESSING CAPABILITIES

- **MASH:** Fresh peppers are washed and mashed with salt, then aged for 45 days. The result is a smooth and thick paste while preserving the seeds.
- **PUREE:** Mashers are finely ground in mills before being refined through pulpers and finishers to obtain a smooth and homogeneous sauce.
- **SLICED:** Green Amazon Peppers are cut and preserved in vinegar, retaining their delicious aroma, flavor, and attractive round shape.



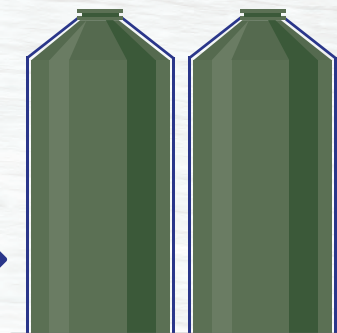
DEHYDRATED PRODUCTS

- **WHOLE DRIED:** We dry our peppers through dehydration chambers with controlled temperatures (at 80°C for 30 hours) until they reach less than 5% humidity.**
- **CRUSHED:** Whole dried peppers are crushed to small pieces (3-5mm) while keeping their seeds whole.
- **POWDER:** Whole dried peppers are ground into a fine, homogeneous powder retaining their charming colors.

***We cure our whole peppers in a brine solution before dehydrating, leaving a salt residual in our products.*

OUR PROCESS

WE HARVEST OUR PEPPER

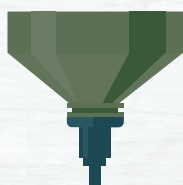


STORE THEM IN A BRINE SOLUTION

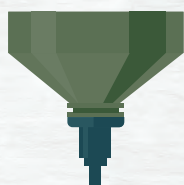


PROCESS THEM TO OBTAIN

MASH/PUREE

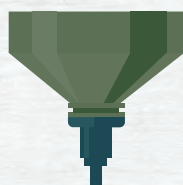


SLICE THEM



OR DEHYDRATE THEM

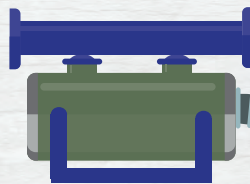
WHOLE DRIED



THE PEPPERS DRIED IN A DEHYDRATING CHAMBER FOR OVER 30 HOURS AT 80°C

WHOLE DRIED PEPPERS ARE CRUSHED OR PULVERIZED

POWDER/CRUSHED





**MASH, PUREE,
WHOLE & SLICE
PRODUCTS**

MASH

READY TO GO

PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
TYPE	VARIETY				
Cayenne	Red	0.8-1.5k	3%	13%	Red Cayenne Mash 3-13%
			0%	9,5%	Red Cayenne Mash 3-9.5%
			0%	17%	Red Cayenne Mash 0-17%
Amazon Tabasco	Green	6-7k	3%	13%	Green Amazon Tabasco Mash 3-13%
	Red				Red Amazon Tabasco Mash 3-13%
Habanero	Red	11-14k	3%	13%	Red Habanero Mash 3-13%
				5%	Red Habanero Mash 3-5%
Ghost Pepper	Red	60-70k	3%	13%	Red Ghost Pepper Mash 3-13%

PUREE

READY TO GO

PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
TYPE	VARIETY				
Cayenne	Red	0.8-1.5k	3%	13%	Red Cayenne Puree 3-13%
			0%	9,5%	Red Cayenne Puree 3-9.5%
			0%	17%	Red Cayenne Puree 0-17%
Jalapeño	Red	1.5-2.2k	3%	13%	Red Jalapeño Puree 3-13%
				11%	Smoked Red Jalapeño (Chipotle) Puree 3-11%
Amazon Tabasco	Green	6-7k	3%	13%	Green Amazon Tabasco Puree 3-13%
	Red			13%	Red Amazon Tabasco Puree 3-13%
				9%	Red Amazon Tabasco Puree 3-9%
Habanero	Red	11-14k	3%	13%	Red Habanero Puree 3-13%
				5%	Red Habanero Puree 3-5%
Ghost Pepper	Red	60-70k	3%	13%	Ghost Pepper Puree 3-13%

WHOLE

READY TO GO

PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
TYPE	VARIETY				
Amazon Tabasco	Green	6-7k	4%	7%	Green Amazon Tabasco Whole 3-7% In Vinegar
			3%	7%	Green Amazon Tabasco Whole 3-7% In Brine

SLICED

UNDER CONDITIONS

PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
TYPE	VARIETY				
Amazon Tabasco	Green	6-7k	3%	7%	Green Amazon Tabasco Sliced 3-7%

*These represent approximate values, please see product specifications for details



1050 Kg



220 Kg



20 Kg





WHOLE, CRUSH & POWDER PRODUCTS

WHOLE

	PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
	TYPE	VARIETY				
READY TO GO	Habanero	Red	160-240k	5%	22%	Dehydrated Habanero Whole From Young Brine
UNDER CONDITIONS	Amazon Tabasco	Red	70-90k	5%	60%	Dehydrated Amazon Tabasco Whole From Brine
	Ghost Pepper	Red	600-800k	5%	40%	Dehydrated Ghost Pepper Whole From Brine



3-5 Kg



220 Kg

CRUSHED

	PEPPER		SHUs	ACIDITY %*	SALT%*	PRODUCT DESCRIPTION
	TYPE	VARIETY				
READY TO GO	Habanero	Red	70-90k	5%	40%	Dehydrated Habanero Crush From Brine
	Ghost Pepper	Red	600-800k	5%	22%	Dehydrated Ghost Pepper Crush From Young Brine
UNDER CONDITIONS	Habanero	Red	130-200k	5%	-	Dehydrated Red Habanero Crush From Fresh



10-13 Kg

POWDER

	PEPPER		SHUs	HUMIDITY%*	SALT%*	ACIDITY%*	PRODUCT DESCRIPTION
	TYPE	VARIETY					
READY TO GO	Amazon Tabasco	Red	70-90k	5%	40%	-	Dehydrated Red Amazon Tabasco Powder - From Brine
	Habanero	Red	160-240k	5%	22%	-	Dehydrated Red Habanero Powder - From Young Brine
					40%		Dehydrated Red Habanero Powder - From Brine
					-		Dehydrated Red Habanero Powder - From Fresh
	Ghost Pepper	Red	600-800k	5%	40%	-	Dehydrated Ghost Pepper Powder - From Brine
							Dehydrated Ghost Pepper Powder In Oil - From Brine
Dehydrated Smoked Ghost Pepper Powder In Oil - From Brine							



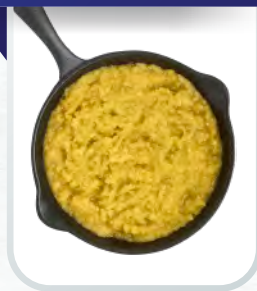
25-20 Kg

TAKE A LOOK AT OUR PRODUCTS

HABANERO MASH /
CAYENNE MASH



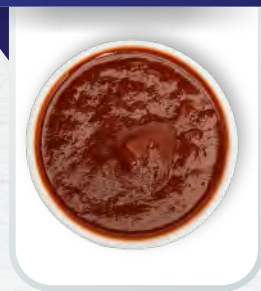
GREEN AMAZON
TABASCO MASH



CHIPOTLE
MASH



HABANERO PUREE /
CHIPOTLE PUREE



CAYENNE CRUSH



HABANERO
CRUSH



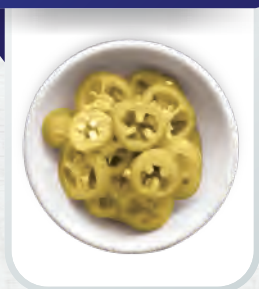
GREEN AMAZON
TABASCO POWDER



RED HABANERO
POWDER



GREEN AMAZON
TABASCO SLICES



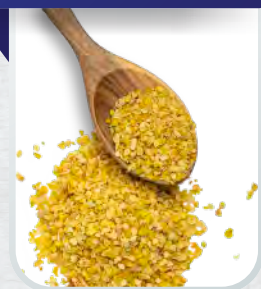
SMOKED GHOST
PEPPER POWDER



RED AMAZON
TABASCO POWDER



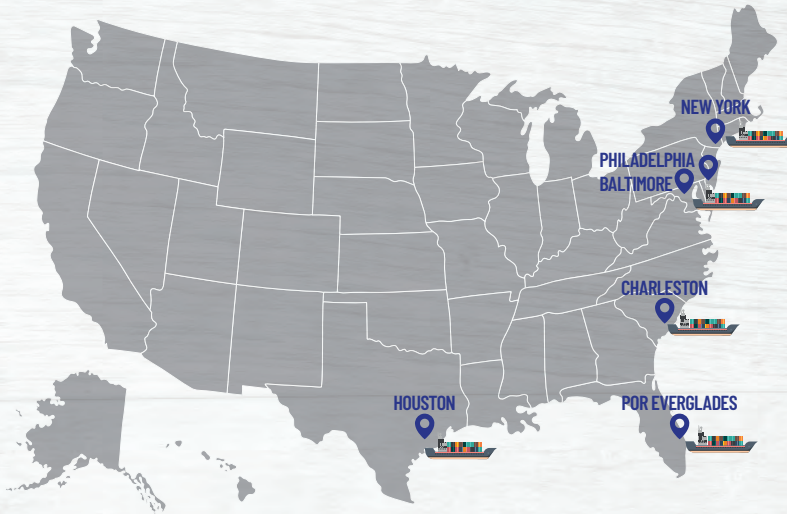
GREEN AMAZON
TABASCO CRUSH



Product images shown are for illustration purposes only and may not be an exact representation of the product

LEAD TIME

Lead time include: planting and harvesting; raw material reception and brine; production; transit from plant to port; and ocean transit.



ESTIMATED TIME (DAYS)
110 - 120

Delivery times may vary according to weather conditions, custom delays or external factors.

LOGISTIC INFORMATION

TYPE OF PACKING	PRODUCT CONT. KG	UNITS PER CASE	PRODUCT CONT. LB	GROSS WEIGHT CASE LB	CASES PER LAYER	N° LAYERS	CASES PER PALLET	CASES PER CONTAINER 40'
	1.050	1	2.314.85	2.513.3	1	1	1	19
	220	1	485.02	509.3	4	1	4	90
	20	1	44.1	46.2	12	3	36	900
	25	1	55.1	57.2	5	5	25	770
	20	1	44.0	46.0	5	5	25	1000
	13	1	28.7	30.8	5	5	25	1000
	10	1	22.04	24.13	5	5	25	1000
	5	1	11.0	13.1	5	5	25	1200
	3	1	6.61	8.70	5	5	25	1000

QTY depends on container weight rules and regulation of destination.



CONTACT INFORMATION

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