

GREEN JALAPENO CHILI PEPPER



CODE	94689
COUNTRY OF ORIGIN	Mexico
WEIGHT	25 g jar

Mexican chili peppers, with a low spiciness

RAW MATERIAL

The jalapeño pepper is a Mexican chili, also known as cuaresmenho, gordo and huacinango, which together with the serrano and poblano is used in many original Mexican recipes

APPEARANCE

Powder chili pepper; when it is fresh it is 4-7 cm size; it is generally consumed when it is green, still not quite mature, to limit the spiciness and enhance the aroma; when matured it takes a color between dark green and bright red

TASTE

The spiciness is quite low, the taste and the smell are very intense; capsaicin is present in low quantities, that makes it suitable for many preparations

PRODUCER

Petit Lorien - Udine (UD) - Friuli Venezia Giulia

CURIOSITY

The jalapeno level of spiciness is generally between 2,500 and 10,000 Scoville units, with peaks of 25,000 for some units; the Scoville Scale is a scale of measurement of the chili pepper hotness, tied to the amount of capsaicin which contains: Capsaicin is a chemical compound, naturally present in chilies, which stimulates also the heat receptors located on the tongue and which causes the feeling of "burning"