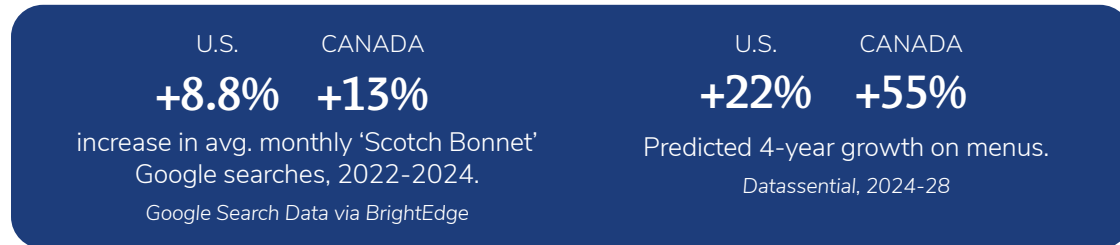


FLAVOR SPOTLIGHT:

# SCOTCH BONNET PEPPER

A red or orange colored hot pepper grown in hot, humid climates, the scotch bonnet can be found in West Africa and the Caribbean. The pepper is a staple in Jamaican cuisine, serving as the key ingredient in Jamaican jerk and the island's hot sauce. With a heat level on par to a habanero (100,000-350,000 Scoville units), it is very hot; however, it also has sweet, fruity notes. Scotch bonnet flavored innovations check the box on transporting tastebuds to the Tropics while also delivering heat.

## TREND SIGNALS



## FROM OUR EXPERTS



### Scotch Bonnet Peach Pie Cookie

For a hot spin on a classic fruit pie, Elaine Chow, Principal Scientist, fused the flavors of peach pie and scotch bonnet pepper in a cookie application. A **scotch bonnet extract** is combined with a peach flavor, a butter flavor, and a baked sweet spice flavor, resulting in a spicy, sweet brown treat!

### Tropical Heat Vinaigrette

To showcase the unique spicy, sweet flavors of the Tropics, Rob Bowen, Senior Scientist, developed a vinaigrette that features **scotch bonnet extract** with tangy pineapple and mamey fruit flavors. It delivers layers of sweet-heat to slaw, salads and more.



Contact us or [click](#) to request a **FREE SCOTCH BONNET** extract sample.