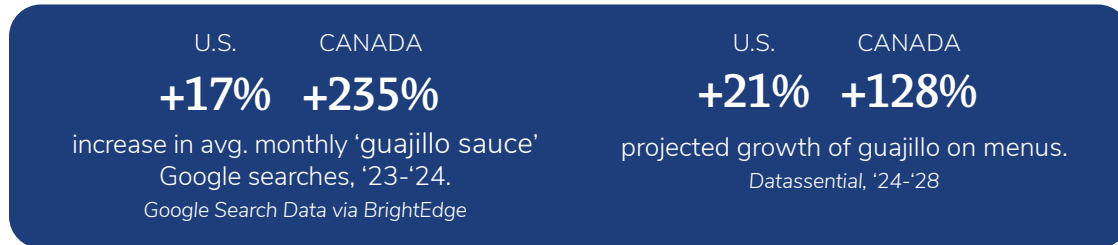


FLAVOR SPOTLIGHT: GUAJILLO



As consumers grow to appreciate the unique flavor nuances of chilies along with their heat, the guajillo is a stellar choice for delivering an authentic Mexican chile profile. Widely used in Mexican cuisine, they are the dried form of the Mirasol chile. While many Mexican chilies are bred for heat, guajillos are bred for their flavor, which is slight smoky and fruity with berry notes. Their mild heat (about 5,000 Scoville rating) also gives them wide appeal, making them perfect for sauces, snacks, meals and even 'swicy' applications like bars and beverages.

TREND SIGNALS



FROM OUR EXPERTS

Guajillo Pepper Culinary Base

"To meet the demand for authentic Latin flavor, we crafted a guajillo culinary base made with natural ingredients. A blend of dried guajillo chilis, garlic, onion and spices like cumin and coriander, the base is great for traditional Latin dish applications like enchilada sauce, beef birria and mole. It can also deliver vibrant flavor to soups, marinades, dressings, hummus and more."

Ron Taylor, Principal Research Chef

Chili Tamarind Seasoning

Guajillo is featured in a versatile seasoning that also includes ancho and tamarind, the 2024 Flavor of the Year, for a tangy, Mexican-inspired taste experience. Developed by our seasoning team.



Contact us or [click](#) to request a **FREE** GUAJILLO flavor or culinary base sample.