

FLAVOR SPOTLIGHT: CHAMOY



Quintessentially Mexican, chamoy is a unique condiment made from pickled fruit, limes, spices, and chilies. It is enjoyed as a topping for fruit, tortillas, meats, as well as a flavor for frozen treats and candy. A pleasant combination of sweet, spicy, salty, and sour, its versatility is limitless, bringing exciting flavor to confections, savory dishes, cocktails, and more. Due to the love for Mexican cuisine and interest in global condiments that continues to grow, chamoy is a low-risk entry to bring new fun flavor to consumers.

FROM OUR EXPERTS



“ My fondness for chamoy began with memories of enjoying it as a child. I always had chamoy sauce sachets at lunch time to pour over chips and fruit. And with an overall interest in global condiments that continues to grow, chamoy is a low-risk entry to bring new fun flavor to consumers. In an effort to take everything that is wonderful about chamoy and bottle it up into a seasoning, I included Flavor Cap Peach, Guajillo and Vinegar. The result is a complex blend of sour, tangy, fruity, salty, and spicy! ”

Luz Ramirez, Sr Scientist

Tamarind Chamoy Margarita

“I created a beverage that combines the sweet brown, tropical notes of tamarind with the tart, citrus, spicy pepper notes of chamoy. I applied these flavors to a margarita base because tequila pairs well with citrus profiles, plus spicy margaritas are popular.”

The complex flavor profile of chamoy would work well with applications that feature tropical fruit, like mango or watermelon. It would be great in a pineapple chicken or even a dessert!”

Meghann D'Anna, Beverage Applications Technician



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