

Pastes & Purees



Lively Pastes & Purees

Culinary Farms' frozen pastes and purees are made with no preservatives to deliver true, natural flavor and no after taste. All pastes and purees are processed in-house for greater quality control and inventory availability. This capability enables our product development team to formulate customized pastes to meet a customer's desired ingredient composition and flavor profile.

PRODUCT FORMAT	FLAVOR PROFILE PUNGENCY (SHU)	PRODUCT FORMAT	FLAVOR PROFILE PUNGENCY (SHU)
AJI AMARILLO <ul style="list-style-type: none"> • Paste • Puree 	Fruity, berry-like flavor, with medium to high heat. AKA Yellow Chile is grown throughout Peru and used by the Incas. When dried the chile takes on a deep orange color. SHU: <12,000	GUAJILLO <ul style="list-style-type: none"> • Paste • Puree 	Medium hot with sweet overtones, hints of tobacco and a subtle spicy, earthy flavor. One of the most commonly used chiles in Mexico for sauces, soups and corn dishes. SHU: <2,600
AJI PANCA <ul style="list-style-type: none"> • Puree 	Mild to moderate lingering heat with mellow roasted and nutty aromas. From Peru. SHU: 15,000	HABANERO, NATURAL <ul style="list-style-type: none"> • Puree 	Very pungent, this chile offers concentrated flavor of fresh habanero chiles – nutty, tropical fruit, with sweet floral aroma. Color is dark reddish-orange. SHU: <150,000
ANCHO <ul style="list-style-type: none"> • Paste • Puree 	Sweet and a very popular dried chile in Mexico. Mild, fruity flavor with hints of licorice, coffee, dried plum and raisin. Indispensable for sauces and moles. SHU: <1,500	HATCH <ul style="list-style-type: none"> • Puree 	Mellow heat with sweet green pepper and vegetal notes. From New Mexico. SHU: <2,000
CALIFORNIA CHILE <ul style="list-style-type: none"> • Puree 	Mild heat with a subtle raisin, black tea and woody flavors. SHU: <1,000	PASILLA <ul style="list-style-type: none"> • Paste • Puree 	AKA Chile Negro, has a rich, earthy flavor with slight raisin and berry overtones and a touch of chocolate. Mild to medium heat. A traditional component in mole sauce. SHU: <1,500
CHILACA <ul style="list-style-type: none"> • Paste • Puree 	Mild chile flavor with a lovely sweet note, somewhat like a pungent red bell pepper. Traditionally accompanies soups and mole. Popular in North-western Mexico, especially Chihuahua. SHU: <2,500	PEQUIN <ul style="list-style-type: none"> • Puree 	Small in size but very pungent. Moderate to strong heat with nutty and earthy flavors. From Ecuador. SHU: <20,000
CHILE DE ARBOL <ul style="list-style-type: none"> • Paste • Puree 	Pungent, often used to make seasonings and in sauces. Distinctive tannic, grassy flavor; acidic heat with a hint of smokiness. Good in salsa and as a spice with fruit. SHU: <15,000	SCORPION <ul style="list-style-type: none"> • Puree 	One of the hottest chiles known. Sharp pungent heat with a hint of floral and fruity aromas. From Ecuador. SHU: <150,000
CHIPOTLE <ul style="list-style-type: none"> • Paste • Puree 	Smoky, wonderfully complex and pleasantly hot. This Mexican chile has very broad-range appeal in Southwest cuisine and is used in numerous applications. SHU: <10,000	ONION, NATURAL <ul style="list-style-type: none"> • Puree 	Fresh raw onion pungency and flavor with slight bitter sharpness. The color of this puree is in-between off-white and beige.
GHOST PEPPER <ul style="list-style-type: none"> • Puree 	Pungent delayed heat with tropical fruity aromas. Traditionally grown wild, native to India and also known as Bhut Jalokia. SHU: <150,000	PURE SUN DRIED™ TOMATO and SMOKED PURE SUN DRIED™ TOMATO <ul style="list-style-type: none"> • Paste 	Both varieties available. Pure Sun Dried™ tomatoes prepared from fresh, clean Roma-type tomatoes. Bright red color with an intense tomato flavor.

Format | Pack Size

- 40 lb. pails
- 8 lb. pails

Suggested Applications

- Bases
- Ceviches
- Grills
- Marinades
- Salad dressings
- Salsas
- Sauces
- Seafood stews
- Soups

Specialty Pastes & Purees

- Chipotle Adobo Puree
- Enchilada Puree
- Fajita Puree
- Harissa Paste
- Sriracha Puree

Samples Requests

- Call: 888.383.2767 ext. 710
- Contact the broker in your area
- e-mail: info@culinaryfarms.com

Check our website culinaryfarms.com for broker and complete product listings.