


# Flavorful Smoked Products

Create **bolder foods** with the wonderful richness of our smoked dried tomatoes, bell peppers, chiles, pastes, cherries and sea salts. Savory, natural flavor, infused by careful smoking over a proprietary blend of woods – no artificial ingredients or chemical smokes. Our popular smoked products give a unique taste to foods.

PRODUCT		DESCRIPTION	CUT STYLE   FORMAT	APPLICATIONS
<b>SMOKED DRIED TOMATOES</b> Sun, Fresh, Pure Sun Dried™, Organic Shown: Sun dried coarse diced, halves, granular		Classic dried tomato flavor intensity embellished by our proprietary smoking process.	<ul style="list-style-type: none"> <li>• Halves</li> <li>• Julienne</li> <li>• Double julienne</li> <li>• Triple diced</li> <li>• Coarse diced</li> <li>• Small diced</li> <li>• Granular</li> <li>• Powder</li> </ul>	<ul style="list-style-type: none"> <li>• Breads</li> <li>• Cheeses</li> <li>• Frozen meals</li> <li>• Hummus</li> <li>• Pastas</li> </ul>
<b>SMOKED PURE SUN DRIED™ TOMATO PASTE</b>		Super intense Pure Sun Dried™ tomato flavor with delightful smoked notes in an easy-to-use paste.	Paste comes frozen in convenient tubs and pails.	<ul style="list-style-type: none"> <li>• Bases</li> <li>• Dips</li> <li>• Dressings</li> <li>• Marinades</li> <li>• Sauces</li> <li>• Spreads</li> </ul>
<b>SMOKED DRIED CHILES</b> Ancho, Chilaca, Chile de Arbol, Guajillo, Pasilla		Smoked Mexican chile flakes, ground and pastes with a wonderful smoky note. A bold new dimension in chile flavors.	<ul style="list-style-type: none"> <li>• Flakes</li> <li>• Ground</li> <li>• Pastes</li> <li>• Purees</li> </ul>	<ul style="list-style-type: none"> <li>• Breads</li> <li>• Cheeses</li> <li>• Frozen meals</li> <li>• Hummus</li> <li>• Pastas</li> </ul>
<b>ROASTED DRIED BELL PEPPERS</b> Red, Green		Distinctive, earthy, green bell pepper flavor with a hearty smoked note. The red pepper is sweet and delicious, rounded out with the zest of smoke.	<ul style="list-style-type: none"> <li>• Diced</li> <li>• Granular</li> </ul>	<ul style="list-style-type: none"> <li>• Dressings</li> <li>• Marinades</li> <li>• Pastas</li> <li>• Sauces</li> <li>• Soups</li> </ul>
<b>SMOKED DRIED CHERRIES</b>		The taste of a naturally sweet cherry complemented by a lingering smoky finish. No added sugars.	<ul style="list-style-type: none"> <li>• Whole</li> <li>• Diced</li> </ul>	<ul style="list-style-type: none"> <li>• Bakery</li> <li>• Dressings</li> <li>• Energy bars</li> <li>• Salads</li> <li>• Sauces</li> <li>• Toppings</li> </ul>
<b>SMOKED SEA SALTS</b> Ancho, Chilaca, Chile de Arbol, Chipotle, Guajillo, Habanero, Pasilla, Plain		Flavor-enhancing smoky sea salt infused with the subtlety of each specific chile. Also available, plain smoked sea salt.	<ul style="list-style-type: none"> <li>• Coarse</li> <li>• Fine</li> </ul>	<ul style="list-style-type: none"> <li>• Bakery</li> <li>• Cocktails</li> <li>• Confections</li> <li>• Rubs</li> <li>• Snacks</li> </ul>