

CHILLI PEPPER

SPECIFICATION

Product Name	Chilli Pepper
Origin	Mexico
Family	Solanaceae
Binomial name	Capsicum annum



Chilli Pepper is grown extensively in India. Red chillies are grown over 792,000 hectares of land in the states of Andhra Pradesh, Karnataka, Madhya Pradesh and Maharashtra. Around 1,376,000 million tons of red chillies are produced in India every year. Of these chillies 70% are consumed domestically, while Chilli Pepper exporter in India exports the left 30%. The Chilli Pepper import from India has been increasing due to the premium quality of chillies exported from India.

INGREDIENTS

Nutrients

Calories 40 kcal, Total Carbohydrates - 9 g,
Dietary Fiber - 1.5 g

Minerals

Calcium, Iron, Magnesium

Vitamins

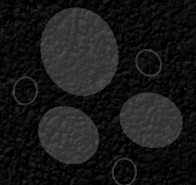
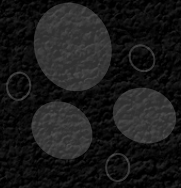
Vitamin A, Vitamin C, Vitamin B-6

Protein

2 g

Fats

0.2 g



USES & BENEFITS

- Chilli Peppers are sometimes prepared and eaten like a vegetable. The pods can also be dried and then crushed or ground into chilli powder that is used as a spice or seasoning for recipes.
- Capsaicin is a chemical in chilli peppers that gives them the flavour and makes them hot. This chemical is used as an analgesic in topical ointments, nasal sprays, and dermal patches to relieve pain.
- Chillies are used in several cuisines across the world be it the Indian cuisine, the Chinese cuisine or the Italian cuisine.

Pisum Foods is the best Chilli Pepper importer from India. Having extensive experience in the food export industry, we make sure that the process of export of Chilli Pepper is hassle-free for our clients. We support our clients in every way possible, right from finding buyers for their products until the final delivery of the order. If you are looking for Chilli Pepper export from India, contact Pisum Foods now!

