

# THE CAPSICUM EXPERT

SINCE 1854

Committed to Sustainability



China · Ecuador · Hungary · India · Kenia · Malawi  
Mexico · Peru · Serbia · Spain · Uganda · Zambia



# Product List



**PAPRIKA  
POWDER  
SWEET/HOT**

Extra 170/180 ASTA  
Senior 150/160 ASTA  
Royal 130/140 ASTA  
Alpha 120 ASTA  
Specialties: cyma · esencia

Luster 100 ASTA  
Zest 80 ASTA  
Olay 60 ASTA  
K-1 30 / 40 ASTA



**PAPRIKA POWDER  
SMOKED**  
Sweet  
Hot

Extra  
Premium  
Standard  
Powder · Flakes (all sizes)

From 60-A



**RED PEPPER  
CAYENNE  
CHILLIE**

Crushed Chillies  
Pungency Range  
Chillie  
Kashmiri chillie

5–80.000 SHU

10-20 HU



**BELL PEPPERS  
RED**

Flakes  
Granules

9\*9 / 6\*6 MM  
1–3 MM



**CHILI PEPPERS**

Chilipepper Base  
Albacas  
Dark  
Primario  
Clásico



**CHILI POWDER  
BLENDS**

El Grande  
Albacruz  
Albamix  
Albabol



**GARLIC**

Powder  
Granules

Extra low bac  
G-1 / G-2



**SPICES**

Black Pepper  
Cumin  
Nutmeg  
Oregano

Parsley  
Rosemary  
Thyme



**SAFFRON**

Filaments & Ground  
(Cat I, II, III)



**CITRUS PEEL**

Lemon Peel  
Orange Peel

Powder · Granules  
Powder · Granules



**OLEORRESINS**

ORC (Capsicum)  
ORP (Paprika)  
Water Soluble  
Oil Soluble

100.000–1.000.000 SHU

10.000–80.000 CU  
10.000–160.000 CU

# Specialty Chillies



 **CHIPOTLE**

10.000–40.000 SHU

Sweet smoky with chocolate tones/ sauces, soups and salsas



**CHILE DE ÁRBOL**

15.000–40.000 SHU

Sharp & acid flavour/ sauces and soups



 **RED JALAPEÑO**

10.000–40.000 SHU

Mild, earthy flavour/ chili, salsa, blends



**AMARILLO CHILE**

Min 1.000 SHU

Raisiny aroma, fruity/ seafood dishes, peruvian ceviche



**GREEN JALAPEÑO**

10.000–40.000 SHU

Mild, earthy flavour/ chili, salsa, blends



**PANCA**

500–2.000 SHU

Berry and fruity taste/ sauces, fish dishes



 **ANCHO**

1000–4000 SHU

Mild fruity/ marinades and moles



**CHILE PIQUIN**

30.000–80.000 SHU

Citrusy and nutty/ salsas, soups



 **CUAJILLO**

2.000–8.000 SHU

Tannic with hints of berry and green tea/ sauces & soups



**SERRANO**

15.000–30.000 SHU

Bright and biting/ pico de gallo & salsas



 **PASILLA**

1.000–4.000 SHU

Mildly pungent, bitter taste/ creamy sauces and moles



**SCOTCH BONNET**

Min 30.000 SHU

Similar but sweeter than habanero/ caribbean cooking, hot sauces



**HABANERO**

150.000–300.000 SHU

Flavored heat/ salsas, barbaque sauce



 **THAI CHILLIE**

50.000–100.000 SHU

Used on Curry paste and traditional Thai and Japanese cooking



**BHUT JOLOKIA / GHOST CHILLE**

500.000–1.000.000 SHU

The hottest chili pepper / use with pork and gried-fermented fish



**CHILACA**

3.000–7.000 SHU

Mild chile/ Marinades, tacos and tamales



**BIRDS EYE CHILLIES**

80.000–130.000 SHU

Small bright aromatic/ sauces soups and fish dishes

## Quality & Food Safety Certificates

		
		
		
		



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