



Product name: **Pequin Pepper (African bird eye pepper)**

About this product

The Pequin pepper boasts a flavor profile characterized by citrusy and nutty notes, accompanied by a subtle hint of smokiness. These peppers pack a serious punch, registering between 30,000 and 60,000 on the Scoville scale, making them at least five times hotter than the Jalapeno pepper.

The ingredient list is simple: Whole Dried Pequin Peppers. Ensure thorough cooking to reach 165 degrees before consumption.

These statements have not been evaluated by the Food and Drug Administration. This is not intended to diagnose, treat, cure or prevent any disease.

Key Characteristics

Appearance	Bright Red Color
Flavor	Complex flavors, favored by spice enthusiasts and gourmet chefs
Usage	Ideal for making homemade pepper flakes, seasoning blends, and spicy recipes
Preparation	Grind them for a quick and easy addition to dishes
Versatility	Suitable for adding heat to stews, sauces, soups, and marinades
Health Benefits	Rich in vitamins A and C, as well as antioxidants
Culinary Application	Perfect for culinary enthusiasts exploring new flavors and pepper

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