



Handmade Habanero Pepper Sauce

Natural products

1726
*Sabores
tradicionales*


PRODUCT OF SPAIN

MEDITERRANEAN FOOD



Most habanero peppers or chili peppers are rated between 100,000-300,000 Scoville Heat Units (SHU).

Handmade Habanero Pepper Sauce

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A perfect pairing between our 1726 Extra Virgin Olive Oil from Centuries-old Olive Trees and our Habanero Pepper, makes this sauce the ideal complement to any dish where we want an intensely spicy touch

Accompanying meats, on toast, or true to its origin, as part of a plate of Mexican food.

**A top quality product.
100% Spanish.**



Made with our 1726 Extra Virgin Olive Oil from Centuries-old Olive Trees

PRODUCT OF SPAIN

Handmade Habanero Pepper Sauce



HOTNESS LEVEL



90 g Glass Jar

BOX	12 units
PALLET	200 boxes

PRE SEN TA TION



*Our Habanero
Pepper Sauce is
extra hot, with
intense
spiciness*

* Being a natural product without colorants, its color may vary slightly from one batch to another.

PRODUCT OF SPAIN

Handmade Habanero Pepper Sauce



WITH BARBECUE



WITH TYPICAL DISHES



AS DRESSING



COOKING

Widely used in Mexican cuisine, our sauce can be used in various ways and merge with various cuisines such as Asian or African or simply adding a great degree of spice to our traditional dishes.

Handmade Habanero Pepper Sauce



Our sauce is made in an artisanal way with selected and top quality products. We do not use discards.





Handmade Habanero Pepper Sauce

EVOO

EXTRA VIRGIN OLIVE OIL

Limited Production



EVOO is the acronym for Extra Virgin Olive Oil, and it is the highest quality olive juice produced in our mill.

We take our 1726 Extra Virgin Olive Oil from Centuries-old Olive Trees and mix it with freshly harvested and selected Habanero Peppers to achieve our exceptional quality Artisanal Habanero Pepper Sauce.

We do not use discards to produce our products!

We do not use preservatives, colorants, thickeners, or stabilizers.

Only natural ingredients.


PRODUCT OF SPAIN

Growing in Spain

PRO DUC TION



*Growing the Habanero
Pepper in Spain,
we guarantee a constant
quality and at the
same time we lower
the carbon footprint
of our products.*





Contact

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