

Handmade Habanero Pepper Sauce



PRODUCT OF SPAIN

MEDITERRANEAN FOOD





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

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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



Handmade Habanero Pepper Sauce



HOTNESS LEVEL

90 g Glass Jar

ВОХ	12 units
PALLET	200 boxes

PRE SEN TA TION









Our Habanero
Pepper Sauce is
extra hot, with
intense
spiciness

















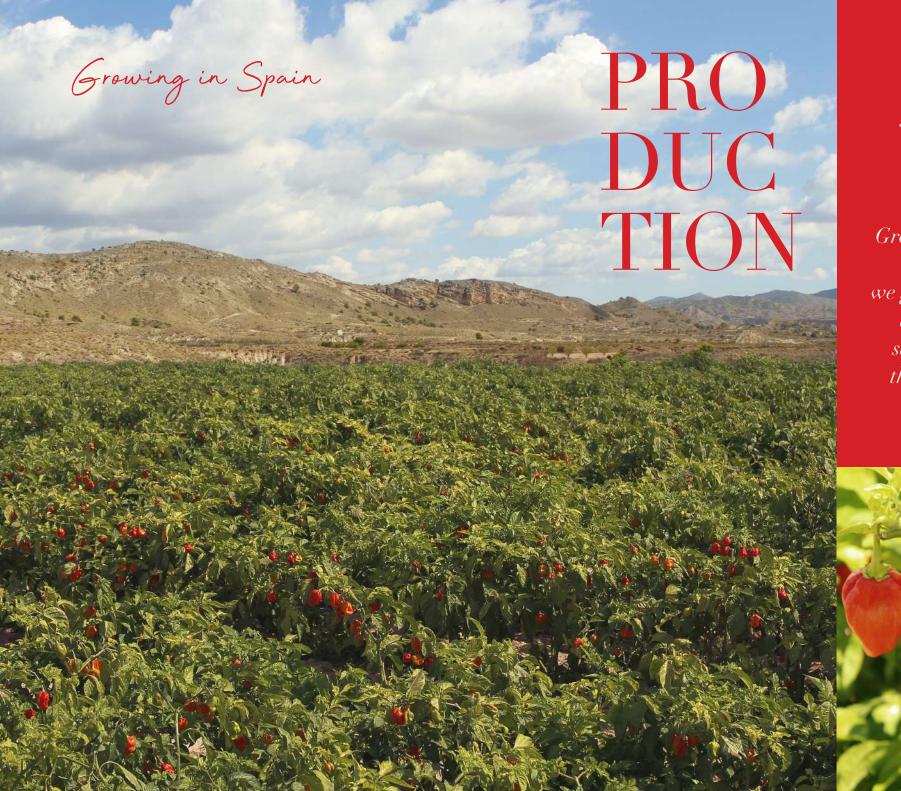
EVOO is the acronym for Extra Virgin Olive Oil, and it is the highest quality olive juice produced in our mill.

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.

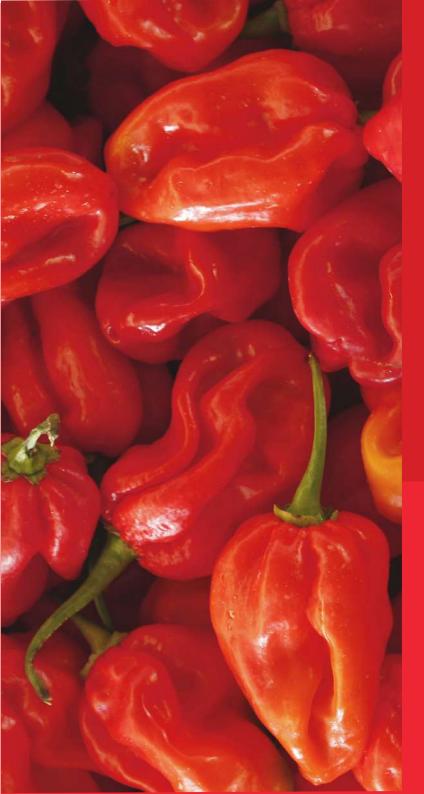
Only natural ingredients.





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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Natural products

Sabores
tradicionales

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