

# DELIVERY PROGRAM



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**J.H. LÜTTGE** GM  
BH  
FOOD INGREDIENTS

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# WELCOME TO PRODERNA® WORLD



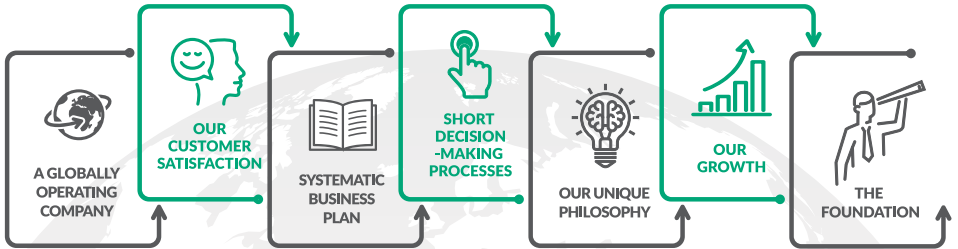
The J. H. Lüttge GmbH was established in 1990. The company is a global importer and distributor of spices, dehydrated vegetables, herbs as well as dehydrated wild and cultivated mushrooms under the trademark **PRODERNA®** = **PRODUCT DERIVED FROM NATURE** is the seal for quality.

We deliver some of the finest raw materials available, measured against the toughest standards in the industry. We have cultivated personal relationships with carefully selected international and domestic growers in order to ensure the efficiency, reliability and consistent results that our customers need. We monitor closely all the procedures from tree to the final product, keeping in mind our customer requirements as well as all the necessary details right from the countries of origin that give our products the competitive edge.

J. H. Lüttge GmbH is located in Norderstedt in the north of Hamburg, Germany and we have additional warehousing in Hamburg itself. We have joint ventures in several countries as well as exclusive distribution on behalf of foreign producers. Our partners have on-site facilities for mechanical and automated sorting, sifting, particle size reduction, cutting, grinding as well as specialised custom blending.



# ABOUT US



We are a **globally operating company** that recognises and respects the diversity of cultures.

Our **customer satisfaction** is our driving force and determines how we run our daily business.

We work according to a **systematic business plan** and review our tasks and their impact on a regular basis.

**Short decision-making processes** enable us to act quickly and efficiently and are key to our success.

**Our unique philosophy** of good value for money is characterised by low administration costs and optimal use of resources in order to avoid overcapacity/waste of resources.

**Our growth** is shaped by our innovative drive and the regular improvements that go into our company and work processes.

**The foundation** of our business are strong staff who run the company and continue to lay the groundwork for the future.



# COMPANY

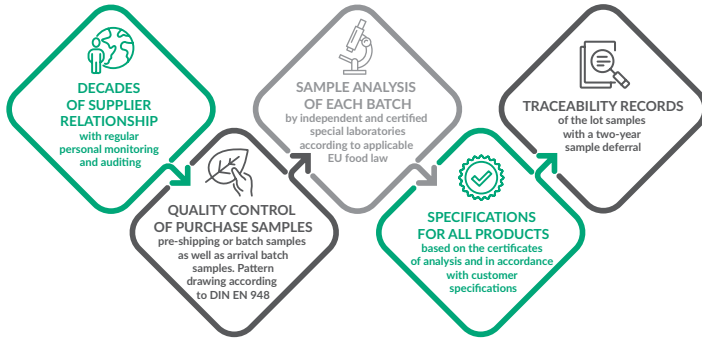


The company J. H. Lüttge GmbH does not only consider spices, dried vegetables, herbs and mushrooms as pure merchandise. Our products mean much more to us. They are synonymous with more than 30 years of partnership and personal care, relationships with producers and suppliers around the world. This has led to a unique networking of our global procurement markets with joint ventures for cultivation and production as well as exclusive distribution rights for Europe. It is the respect for the global producers of our goods, their way of life and the absolute trust in their decades of performance combined with the respect and understanding for the needs of our European industrial customers. This back to back position is the kind that distinguishes us in successful day-to-day business. Every decision is only for the satisfaction of our customers. With this philosophy, we achieve a great deal of trust in the long term and enjoy working together as partners.

Our dominant market position in chilli products is impressively confirmed with over 25 varieties – whole, crushed and ground also steam sterilized and constantly expanding with innovative unrivaled product developments. These now include classics that have been around since imported for many years with increasing sales. Proof that our uncompromising quality control is specialis rewarded by our customers for chilli products. Our strength is the constant availability of container lots in our warehouse in Hamburg.

Our strength of performance is also demonstrated in pepper imports – we always have stocks in container lots of pepper white & black conventional as well as organic – analyzed according to EU food law regulations.

# QUALITY



Since the foundation of J.H. Lüttge GmbH in 1990 we have the unrestricted claim to offer our customers excellent quality. That is why quality at all stages of the manufacturing process of our products is an essential part of our corporate philosophy and has an extraordinarily high value in our daily thinking and acting. We monitor and audit strictly and personally all processing processes from cultivation and producers to the final product, whereby we always focus on the needs of our customers as well as the necessary details of the country of origin. This strategy requires extensive travel, which is always an important part of our activities

Based on our experience through a quality control that has been carried out for many years with documentation and evaluation of our analysis results, we have created specific risk profiles for the various products. This resulted in a highly specialized control plan in which not only the purchase samples but also shipping samples from the country of origin and goods received are checked in our warehouses. After drawing samples in accordance with DIN EN 948, the samples are sent for laboratory analysis. Independent and certified special laboratories are used for the tests. This is how we ensure that the latest technology and maximum methodological competence are available at all times.

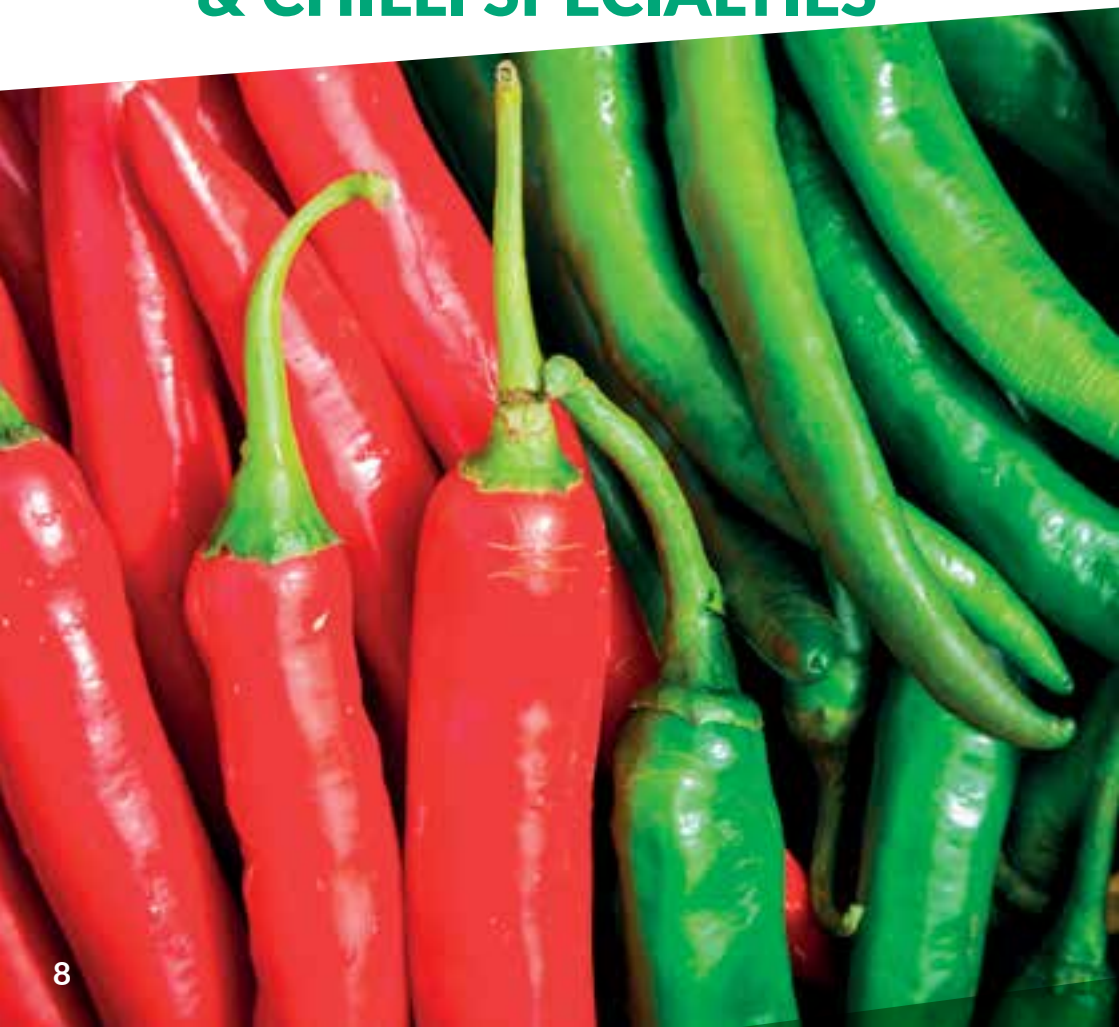
In addition to testing different product quality features, we pay particular attention to examining any plant residues and impurities that may be present. The internal limit values specified by our quality assurance, which must be undercut for each test parameter, often show stricter standards than the already very strict legal requirements of food law.

To ensure and further develop quality standards, the J.H. Lüttge GmbH established a quality management system years ago. Processes for quality assurance and improvement are defined here.

Compliance is regularly audited. All processes meet the requirements of the Food Hygiene Ordinance, which we have anchored in our HACCP concept. For us, special challenges are always new product developments that respond to the requirements of our customers and the international market trend.



# CHILLI & CHILLI SPECIALTIES





## LIST OF PRODUCTS

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# WIRI WIRI

(Capsicum Frutescens)

Art. No. 4040

**BESTSELLER**

**SCOVILLE HEAT UNITS:**  
**90.000 – 150.000**



Guyanese **wiri wiri** are small and resembled colorful cherry in appearance. But don't let that surprise you. It is a tiny, but hot chili. Its heat rivals that of the scotch bonnet and habanero. The Guyanese use it as a staple in their daily cuisine. They put it in everything from hot sauce to flavoring dishes and making peppered rum.

Many have tried to describe the wiri wiri as a small cherry bomb, and realistically, they are not far off. These little chillies rank between 90,000 and 150,000 in Scoville Heat Units. Two familiar chillies are the habanero and scotch bonnet. The wiri wiri is at the lower end of the heat scale range when compared to these two. For those who need another reference point, the wiri wiri is about 12 to 14 times hotter than the popular jalapeno pepper. The wiri wiri may look like a cherry, but one bite will tell you otherwise. The chilli is about 1,5 cm in width and stand upright on the plant. They sort of look like festive bulbs and have some decorative value. When chilli first appear, they are green

before transitioning to yellow and finally orange. Once they are mature, they turn a vibrant red.

Their flavor is fruity, similar to the habanero or scotch bonnet. But they also have a little tomato tang to them which gives them a flavor all their own. This unique flavor is one of the reasons they are so popular.

The wiri wiri is a versatile chilli. Because of their unique flavor combination, they blend well with tropical fruits and tomatoes. Wiri wiri Chillis add a tasty, fruity heat to savory dishes such as Indian curries. Mixed with Asian style dishes or with soy sauce they can yield very delicious results.

We are aware that we are opening new markets with new chilli varieties by making use of the internationalization of eating habits. As a result Wiri Wiri from Guayana are part of this process, which influences the eating habits in Europe and thus our innovations in **PRODERNA®** tested and audited quality are welcomed by our customers.

**Art. No. 4040-1**  
**WHOLE**



**Art. No. 4040-2**  
**CRUSHED**



**Art. No. 4040-3**  
**POWDER**



## WIRI WIRI – “CHERRY CHILLI”





# AJI AMARILLO

(Capsicum Baccatum)

Art. No. 4070

SCOVILLE HEAT UNITS:

**30.000-50.000**



In Spanish, "Aji" means "chili" and "Amarillo" means "yellow", so **Aji Amarillo** is simply a "yellow chili". Aji Amarillo has been grown in Peru since time immemorial (8000 years - a legacy of the Incas) and is the most popular and widely used chili in the agro-industry. It is therefore a staple food in Peruvian cuisine.

Aji Amarillo offers a tropical, fruity taste with a raisin aroma, harmoniously spices every dish and colors it with a beautiful yellow tone. Chefs around the world use Aji Amarillo in a variety of flavorful, visually appealing dishes, including ceviches (the national dish of Peru), salsas, sauces, chicken and seafood dishes. The Aji Amarillo can be roasted or baked over low heat to highlight the natural oils

that contain most of the flavor and capsaicin, and also have a unique color.

Aji Amarillo, gently ground in **PRODERNA®** quality, is the convenience product in the creative food industry and for exotic catering and consumer packs.

We are aware that we are opening new markets with new chili varieties by making use of the internationalization of eating habits. As a result, Aji Amarillo and Panca are chilli from Peru a part of this process, which influences the eating habits in Europe and thus our innovations in **PRODERNA®** tested and audited quality are welcomed by our customers.

**Art. No. 4070-1  
WHOLE**



**Art. No. 4070-3  
POWDER**



# AMAZON

(Capsicum Frutescens)

Art. No. 4002 (red) / 4003 (yellow)

**SCOVILLE HEAT UNITS:**

**60.000 – 80.000**

**Amazon chili** (Capsicum frutescens) is the cousin of Tabasco chili (Capsicum frutescens) which is known as probably the most famous chili variety in the world for almost 150 years. The variety originates from the state of Tabasco in Mexico, and became world famous in 1868 when the company McIlhenny in Louisiana used it to make their well-known Tabasco Red Pepper Sauce. Tabasco chilies were preferred for the sauce because the chilies are very flavourful and also because, in spite of their thin fruit flesh, they contain a lot of juice. To make Tabasco sauce the chilies are crushed, salted and then fermented for up to three years in oak barrels. The fiery juice is then thinned with vinegar, which gives the sauce its typical flavour. To date, Tabasco is grown in Louisiana and in Central and South America on a large scale.



Amazon cousin is cultivated in Columbia, Amazon region and have the same features and processing methods in terms of salt brine, fermentation and dehydration. The red matured Amazon remain red during this process while the green Amazon turn into yellow colour which gives an extraordinary eye catching attraction in manifold food applications. The process results into an extra low total plate count of < 20.000 cfu/g for both varieties. **PRODERNA®** is the sole distributor for AMAZON chili in Europe.

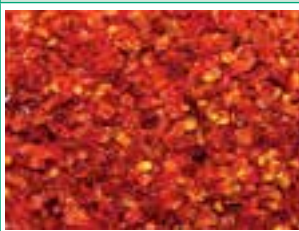
## AMAZON CHILLI RED

Art. No. 4002

Art. No. 4002-1  
WHOLE



Art. No. 4002-2  
CRUSHED 3-5 MM



Art. No. 4002-3  
POWDER



## AMAZON CHILLI YELLOW

Art. No. 4003

Art. No. 4003-1  
WHOLE



Art. No. 4003-2  
CRUSHED 3-5 MM



Art. No. 4003-3  
POWDER





# BIRDS EYE

(Capsicum Frutescens)

Art. No. 4030

SCOVILLE HEAT UNITS:

**100.000 – 120.000**



**Birdseye** is also called as **African Devil Chilli**.

Birdseye chilli is tiny, green and when matured the color changes to bright red. The pungency varies from the place and environmental condition it receives. It is widely available in African countries like Zimbabwe, and Malawi, Kenya and Uganda. They may appear small but they pack a burning punch and can contain between 100.000-120.000 Scoville Units, almost as hot as a Habanero.

Some sources state that the name birds eye comes from these chilli bushes being started by birds picking and dropping the chillis. Birds don't feel any effects from chilli oil therefore they don't get

the burning sensation humans do.

Birds Eye chillies are one of the easiest species to grow and maintain. They are a thick bush with lightweight fruit and are very forgiving. They can grow in sandy soil conditions to rich soil conditions. As with every other chillie they enjoy humid climates and moisture.

These chillies can withstand cold climates too even down to -20 °C. They will lose all their leaves but when spring comes they will re-shoot and fruit. Birds Eye bushes will mature and fruit very quickly, it takes about between 90-120 days and the bushes are known to last several years.

**Art. No. 4030-1**  
**WHOLE**



**Art. No. 4030-2**  
**CRUSHED**



**Art. No. 4030-3**  
**POWDER**



# CHARAPITA

(Capsicum Chinense)

Art. No. 4050

**SCOVILLE HEAT UNITS:**  
**30.000 – 50.000**



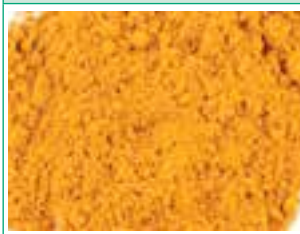
**The Charapita chili** or **Aji charapita** grows wild in the border area of the Amazonas of Peru and Brazil and is therefore a rarity, which was already used at the time of the Incas as pepper spice. The collection is organized by locals and gently dried by our partner in Peru, so that the pungency in combination with the incomparable fine taste of flavor is preserved flowery and exotic. The wild collection distinguishes these chili varieties from all others and therefore has its price – however a taste experience of the special kind. We can supply this product constantly by air freight from origin.



**Art. No. 4050-1**  
**WHOLE**



**Art. No. 4050-3**  
**POWDER**



# CHINA CHILLI/CAYENNE

(Capsicum Frutescens)

Art. No. 4001 / 40031 (rings) / 40032 (filament)

**SCOVILLE HEAT UNITS:**

**3.000 – 45.000**



The most famous quote about chilli peppers in China came from the country's most notorious chilli lover, Chairman Mao: "No chillis, no revolution (不吃辣椒不革命)", he said. China is the world's largest producer and consumer of chilli.

Many Chinese find it hard to believe that chilli are not indigenous to China. But actually the hot spice originated in South America. People have eaten chilli for almost 8,000 years, but it was not until the 15th century, when Columbus brought the Chilli seed to the Old World, that the plant started its fantastic world tour.

Chilli was introduced to China either through the Silk Road, or on water through the Strait of Malacca into southern China. Before chillis were brought into China, people had a limited choice of vegetables in the summer. Things changed with the red plant.

Szechuan and Hunan provinces in China, where many New World foods were established within the lifetime of the Spanish conquistadors by the middle of the 16th century chillies were known, having reached these regions via caravan routes from the Ganges River through Burma and across Western China.

Before arriving in China, chilli peppers had already been introduced into Europe and Japan. Although the exact time that the chillis entered the country remains unknown, the earliest Chinese document to mention chillis dates from the Ming Dynasty (1591) describes the plants this way: "The clustered chilli peppers with white flowers and round fruits are red and incredibly beautiful." The peppers at the time were not used as culinary seasoning but as ornamental plants.

Zhejiang province, along the East China Sea coast, is believed to be where chilli peppers first entered China. The peppers soon expanded to Hunan, Guizhou, Hebei and Liaoning provinces, followed by Shanxi and Shandong provinces during Emperor Yongzheng's reign. Next were Sichuan, Fujian and Anhui provinces, during Emperor Qianlong rule. Soon the peppers expanded to the rest of the country.

The first recipes containing chilli peppers appeared during Emperor Guanxu's reign (1875 to 1908). So why has the chilli adapted so well in China? Food lovers and experts have been trying to answer this question for decades. There are several theories: First of all, the plant adapted so well to the local climate and proved its efficiency in driving out



the body's extra moisture and stimulating the appetite. But culture and economics have also had an important role in building up the chillies popularity.

Nowadays almost all China provinces plants chillies, but mainly in Shandong province, Xinjiang province, Shanxi province, Hebei province and Gansu province. We established a joint venture with our Chinese producer to guarantee stable quality and reliable availability of the chilli specie CHAOTIAN and YIDU (*Capsicum Frutescens*). Such kinds of chilli have different pungency and accordingly can meet our buyer's request. Our Chinese partner has the know how (incl. steam sterilization) to select the suitable chilli qualities from chemical index like pesticide, aflatoxin, ochratoxin, pungency. Usually the chillies will be harvested in the end of October and bulk material comes into the market by end of November every year. We are going to visit our Chinese partner before new crop to negotiate annual contracts in conjunction with the requirements of our buyers throughout Europe who honour our quality guarantee backed by specifications, certificates of analysis by laboratory GBA in Hamburg, and attached flow chart. **PRODNERA®** stands for our

reliability and fair way of business. Our strength is fcl spot availability in our warehouse in Hamburg. Customery in trade is the product description Cayenne chilli or Cayenne pepper as synonym for China chilli.





# CHINA CHILLI/CAYENNE

(Capsicum Frutescens)

## PRODUCTS

**Art. No. 4001-1**  
WHOLE 5-7 CM



3.000 - 5.000 SHU

**Art. No. 4001-2**  
WHOLE 3-5 CM



3.000 - 5.000 SHU

**Art. No. 4001-3**  
CRUSHED 3-5 MM  
WITHOUT SEED



8.000 - 10.000 SHU  
10.000 - 15.000 SHU  
15.000 - 20.000 SHU

**Art. No. 4001-7**  
CRUSHED 1-3 MM  
WITH 15% SEED



8.000 - 10.000 SHU  
10.000 - 15.000 SHU  
15.000 - 25.000 SHU

**Art. No. 4001-8**  
POWDER



60 ASTA/80 ASTA/100 ASTA/120 ASTA  
8.000 SHU  
15.000 SHU  
25.000 SHU  
35.000 SHU



# CHINA CHILLI/CAYENNE

(Capsicum Frutescens)

## PRODUCTS

**Art. No. 4001-4**

CRUSHED 3-5 MM  
WITH 15% SEED



8.000 – 10.000 SHU  
10.000 – 15.000 SHU  
15.000 – 25.000 SHU  
25.000 – 35.000 SHU

**Art. No. 4001-5**

CRUSHED 3-5 MM  
WITH 40% SEED



8.000 – 10.000 SHU  
10.000 – 15.000 SHU  
15.000 – 25.000 SHU  
25.000 – 35.000 SHU  
35.000 – 45.000 SHU

**Art. No. 4001-6**

CRUSHED 1-3 MM  
WITHOUT SEED



8.000 – 10.000 SHU  
10.000 – 15.000 SHU  
15.000 – 20.000 SHU

**Art. No. 40031**

RINGS



25.000 – 28.000 SHU  
"RINGS OF FIRE"

**Art. No. 40032**

FILAMENTS



800 – 1.000 SHU  
"DIABLO HAIR"



# CHIPOTLE

(Capsicum Annuum)

Art. No. 4006

SCOVILLE HEAT UNITS:

15.000 – 20.000



**Chipotle Chillies** are smoked, dried jalapenos. Jalapenos are green for most of the growing season, but turn red in the fall. For Chipotle the chillies are allowed to stay on the plant until they turn deep red and begin to dry out. These deep red jalapenos are smoked for days until completely dry. It takes about 5 kg of jalapenos to make a 500 grams of chipotle.

The Aztecs knew that some sorts of fleshy chillies, nowadays known as Jalapenos, cannot be preserved through drying through air. Because of that they tried the same method which was successfully used on meat and fish: they dried the chillies with the help of smoke. Even today with this reliable method of the ancestors we handle the smoking in origin: Pits are dug out, which are

connected through an under earth tunnel. In one of these pits a fire is kindled, in the other one are the chillies lying on a metal stand. The draft lets smoke go over the chillies, so they are dried and smoked at the same time. The result is a typical and unique Mexican product: Chipotle.

The **PRODERNA®** top quality is guaranteed by using pecan wood for smoking under most hygienic control avoiding negative affects like anthraquinone, biphenyl, etc.. Non-pesticides and insecticide are strictly supervised by us from planting to harvesting. And last but not least the product is steam sterilized – altogether resulting into competence for a reliable quality after a complicated process.

**Art. No. 4006-1**  
WHOLE



**Art. No. 4006-2**  
CRUSHED 3-5 MM

**Art. No. 4006-3**  
CRUSHED 1-3 MM



**Art. No. 4006-4**  
POWDER



# GUAJILLO

(Capsicum Annuum)

Art. No. 4012

SCOVILLE HEAT UNITS:

5.000 – 8.000



A **guajillo chilli** is a variety of chilli of the species *Capsicum annuum*, which is widely used in the cuisine of Mexico. It is the most popular dried chilli in Mexico after poblanos (ancho).

The guajillo chilli's thin, deep-red flesh has a green tea flavour with berry overtones. Its fruits are large and mild in flavour, with only a small amount of heat. They are used to make the salsa for tamales; the dried fruits are seeded, soaked, pulverized to a thin paste, then cooked with salt and several other ingredients to produce a thick, red, flavourful sauce.

Guajillo chillies are great in pastes, butters or rubs to flavour all kinds of meats – especially chicken. Alternatively, they can be added to salsas to create a sweet side dish with a surprisingly hot finish.

A typical Guajillo chilli has an elongated shape, often with a slight curve. Individual Guajillo are

usually between 10 to 15 cm with a reddish or brownish colour when fully ripened. Green, immatured Guajillos may also be harvested and used in cooking. When cooked, the matured peppers tend to give foods a yellowish colour. Those who cook with Guajillo chilli enjoy their slightly fruity, berrylike sweetness and medium spice, along with tannic and pine hints. Because of this chilli's sweetness to spice ratio, Guajillo chillies are often used in the Mexican sauce known as molé. This type of sauce often contains bitter chocolate, raisins, and several other ingredients. Ancho, Pasilla and Guajillo chillies are popularly categorized as the "holy trinity peppers," and are considered among the best for making authentic Mexican molé sauce. Excellent for marinades, burritos, tacos, sauces and bean dishes, in enchiladas and salsas.

**Art. No. 4012-1**  
WHOLE



**Art. No. 4012-2**  
CRUSHED 3-5 MM

**Art. No. 4012-3**  
CRUSHED 1-3 MM



**Art. No. 4012-4**  
POWDER





# HABANERO

(Capsicum Chinense)

**SCOVILLE HEAT UNITS:**  
**200.000 – 800.000**



The **habanero chilli** (*Capsicum chinense*) is one of the most intensely hot, spicy chilli that you will come across. The species was misnamed in 1776 by a Dutch physician who was collecting plants throughout the Caribbean for Emperor Francis I. The species was incorrectly identified as "chinense" as he believed this chilli had originated in China.



The word habanero related from Havana, Cuba as the authentic Caribbean origin has long been used in the English language to represent the entire chinense species. Nowadays habanero is the synonym for chillies with high and extreme high pungency amongst which we cultivate and import from origin for our **PRODENA®** range of top quality products 4 varieties with different and typical tropical fruit flavour, aroma and pungency.

Accordingly we are in the position to cover all requirements for our clients in the European food industry with regard to pungency and taste.

We closely supervise production, starting from the agricultural fields to processing, packaging and delivery.

We offer a diversified product line, utilizing State-of-the-Art technology and carefully designed cultivation processes according to FSSC 22000 Standard.



# HABANERO RED SAVINA

(Capsicum Chinense)

Art. No. 4003

**SCOVILLE HEAT UNITS:**  
**200.000 – 300.000**



**Art. No. 4003-1**  
**WHOLE**



**Art. No. 4003-2**  
**CRUSHED**



**Art. No. 4003-2**  
**POWDER**





# HABANERO SCORPION TRINIDAD T-BUTCH

(Capsicum Chinense)  
Art. No. 40033

SCOVILLE HEAT UNITS:  
700.000 – 800.000



The **Habanero Scorpion Trinidad** is a chili pepper believed to be native to Trinidad and Tobago and is cultivated by our Mexican partner. It currently is ranked as the second-spiciest chili in the world. The small “stinger” foreshadows a heavy kick of spiciness.

Art. No. 40033-1  
WHOLE



Art. No. 40033-2  
CRUSHED



Art. No. 40033-3  
POWDER



# HABANERO CAROLINA REAPER

(Capsicum Chinense)

Art. No. 4050

**SCOVILLE HEAT UNITS:**  
**900.000 – 950.000**



If one is looking for a very hot chilli's, you won't find anything more extreme than the **Carolina Reaper**.

This chili was first awarded the prestigious title of "World's Hottest Chilli" in 2013. To this day, it still holds the Guinness world record for hottest chilli. The Carolina Reaper has a sweet, fruity taste. When you first bite into one of these chillies, you'll taste these flavors before the spiciness. Some people detect hints of cinnamon and even chocolate. When the fruity flavor passes, one will

start to feel the intense burn that only the Carolina Reaper can deliver.

We have our Carolina Reaper chillies cultivated by our Mexican partner so we have influence on the whole production process, in particular the quality. The freshly harvested chillies are gently dried and then ground. In this way, the flavours are almost completely retained. The new Carolina Reaper chili powder sets new standards in terms of taste and heat.

**Art. No. 4050-1**  
**WHOLE**



**Art. No. 4050-2**  
**CRUSHED**



**Art. No. 4050-3**  
**POWDER**



# HABANERO SCOTCH BONNET

(Capsicum Chinense)

Art. No. 4010

SCOVILLE HEAT UNITS:

**100.000 – 140.000**

Jamaica is probably most famous for its Reggae music and outstanding track athletes but it's also considered home to the fiery **Scotch Bonnet Habanero**. It gets its name from the shape of the habanero that with its squashed appearance resembles a Scotsman's bonnet (known as a Tam o'Shanter hat).

The Scotch Bonnet Habanero is often compared to the Habanero Red Savina, since they are two varieties of the same species but with different pod types (with the Scotch Bonnet having a wrinkled top and a flattened base). and piquancy (pungent taste and flavor) which varies quite between the two.

The Red Savina has a fruity, apricot-like flavour and a floral aroma. The Scotch Bonnet isn't quite as hot and is slightly sweeter with a flavour profile that is more reminiscent of tomatoes with hints of apple and cherry while also being slightly smaller. The Scoville Heat Unit (SHU) for the Red Savina comes in at 200.000-300.000 and the SHU for the Scotch Bonnet is 100.000-140.000.

Scotch Bonnets add flavour to many different cuisines and dishes worldwide and are frequently found in hot sauces and condiments. These chiles are most popular in Barbados Cayman, Guyana, Grenada, Haiti, Jamaica, Suriname, Trinidad. However, due to our innovative and creative processing and marketing know how **PRODERNA®** Scotch Bonnet are becoming more and more popular, especially well accepted as powder due to manifold applications.



**PRODERNA®** Scotch Bonnets are cultivated on our own plantation in origin and follows 100% GAP (Good Agricultural practice). The fully matured fruits are carefully harvested by hand and afterwards collected and transported in small baskets for processing i.e. cleaning, washing, cored, dried and cut. All work is done by native workers with native material to create jobs and to make use of the natural resources for protection of nature and environment.

The Scotch Bonnet – cut in stripes, dried and packed in cartons – are delivered to us in Hamburg in lots of 1-2 tons by airfreight. On receipt steam sterilisation treatment is undertaken and the goods are crushed according to customer's requirements – our standard sizes are 1-3 mm and 3-5 mm as well as powder.

**Art. No. 4010-1**  
**WHOLE**



**Art. No. 4010-2**  
**CRUSHED 1-3 MM**

**Art. No. 4010-3**  
**CRUSHED 3-5 MM**



**Art. No. 4010-4**  
**POWDER**



# JALAPENO

(Capsicum Annuum)

Art. No. 4005 (green) / 4004 (red)

**SCOVILLE HEAT UNITS:**

**5.000 – 25.000**



The **jalapeño** is a fruit, a medium sized chilli with a warm, burning sensation when eaten. A mature jalapeño is 5–9 cm long and is commonly picked and sold when still green, but occasionally when ripe and red. It is a cultivar of the species *Capsicum annuum* originating in Mexico. It is named after Xalapa, Veracruz, where it was traditionally cultivated. About 160 square km are dedicated for the cultivation in Mexico. The growing period is 70–80 days. Typically a plant produces twenty-five to thirty-five pods. During a growing period, a plant will be picked multiple times. As the growing season ends, jalapeños start to turn red.

Once picked, individual Jalapeno ripen to red of their own accord. The peppers can be eaten green or red. When dried and smoked the jalapeno is called Chipotle Compared to other chillis, the jalapeño has a heat level that varies from mild to

hot depending on our cultivation and preparation. The heat, caused by capsaicin and related compounds, is concentrated in the membrane (placenta) surrounding the seeds, which are called picante.

Jalapeno has become the most popular Mexican chilli variety in Europe due to the fact that both the green and red variety can be used widely in the food industry and the word Jalapeno is simply identified as synonym for the Mexican lifestyle. Same refers lately to Chipotle after our intensive marketing strategy. Accordingly we guarantee the availability of **PRODNERA®** steam sterilized qualities in our warehouse in Hamburg at anytime. This results into confidence and product safety for our clients who evaluate us as specialists for all jalapeno and chipotle qualities.







## JALAPENO GREEN

Art. No. 4005

**Art. No. 4005-1**  
WHOLE



**Art. No. 4005-2**  
CRUSHED 3-5 MM

**Art. No. 4005-3**  
CRUSHED 1-3 MM



**Art. No. 4005-4**  
POWDER



## JALAPENO RED

Art. No. 4004

**Art. No. 4004-1**  
WHOLE



**Art. No. 4004-2**  
CRUSHED 3-5 MM

**Art. No. 4004-3**  
CRUSHED 1-3 MM



**Art. No. 4004-4**  
POWDER





# PASILLA

(Capsicum Annuum)

Art. No. 4015

SCOVILLE HEAT UNITS:

1.000 – 1.500



In Spanish, **Pasilla** means “little raisin”, an allusion to the deep brown dried pods and raisin like aroma of this flavourful Chilli. The long thin walled glossy dark green fruit at the immature stage ripen to dark chocolate brown with high yields and uniform high quality. When used fresh Pasilla are called chilaca and add a rich flavour to enchilada and chilli sauces.

Shiny and dark blackish-green, the Pasilla offers a gentle but complex flavour. Its rich mellow taste blends mild herbaceous qualities with berry and grape. The Pasilla has a thick flesh and grows five to 15 or 20cm long. It can range from mild to fairly hot. Its dark colour is caused from the mixing of red and green pigments in the plant. As it matures, it turns red and develops a sweet flavour.

**Art. No. 4015-1**  
WHOLE



**Art. No. 4015-2**  
CRUSHED 3-5 MM

**Art. No. 4015-3**  
CRUSHED 1-3 MM



**Art. No. 4015-4**  
POWDER



# PANCA

(Capsicum Baccatum)

Art. No. 4070

SCOVILLE HEAT UNITS:

**500 - 1.500**



Native in the Peruvian coast, particularly from the central and southern zones, it is the main dried chilli or Peruvian sun-dried chilli. It is dried on the plant, and it is sold dried to be used whole or ground. Because it is one of the least spicy chillies but of deep colour, it is perfect for gravies and seasonings.

**The Panca chilli** or Aji Panca as it's known in South America the second most popular chilli in Peruvian

cuisine behind the better known Aji Amarillo chilli. Many food historians believe that quinoa and the chillies native to Peru are the "lost crops" of the Incas.

Aji Panca has the same appearance and shape of the Aji Amarillo chilli but with a fresher, lighter flavor. The Aji Panca goes from a yellowish green and ripens to a dark red burgundy color. They measure 8-10 cm in length and 3-4 cm across while the chilli's flesh is medium thick. The pods are typically left on the plants to partially dry before harvesting where they are then sun-dried. Even in its native Peru you are more likely to only find these as dried chiles and very rarely fresh.

Aji Panca chillies have a fruity, berry like flavor with aromatic, smoky taste and a mild lingering heat which is similar to chipotle chillies but not near as overpowering. The Aji Panca chilli is used almost daily in Peru as a condiment due to its beautiful color and uncommon flavor.

We are aware that we are opening new markets with new chilli varieties by making use of the internationalization of eating habits. As a result, Panca chilli and Aji Amarillo from Peru are part of this process, which influences the eating habits in Europe and thus our innovations in **PRODENA®** tested and audited quality are welcomed by our customers.

**Art. No. 4070-1**  
**WHOLE**



**Art. No. 4070-2**  
**POWDER**



# PEQUIN

(Capsicum Annuum)

Art. No. 4034

SCOVILLE HEAT UNITS:

**30.000 – 60.000**



**Pequins** are often associated with the wild cuisine from the mountain ranges of northern Mexico, known as Tepin or Chiltepin. Actually Pequins are the cultivated form. Pequin Chilli translates from Spanish pequeno to “tiny chilli” and one knows the smaller the chilli it is in size the larger it is in heat! Pequins are considered as hot chilli and these come in at 30,000 to 60,000 scoville.

The flavor profile of the Pequin chilli is citrusy and nutty with a hint of smokiness. Also known as “bird pepper” this is a favorite of many bird species who enjoy the fruity flavor and are immune to the heat. Native to Mexico there are several varieties of this chilli some are conical and others round.. Do not confuse Pequin Chilli with the similar looking African Bird’s Eye Chile These are not the same as the Pequin comes from the chilli family Capsicum

annuum while the African Bird’s Eye from the family Capsicum frutescens.

Green chiles are often picked and pickled while the more mature turn red and are then dried. There are many foodies who believe this is one of those chilli that’s more flavorful dried than fresh as the drying process tends to really bring out the flavor. Pequin Chiles are a common ingredient in liquid hot pepper seasonings and with their rich flavor they add a fiery zest to beans, sauces, soups and stews. Easily crush the dried chiles and sprinkle on bean and rice dishes, homemade salsas and any number of Latin dishes in need of some spicy, tangy flavor. Add 1 or 2 to your Mexican Moles.

Toast and then rehydrate your Pequin Chiles and you can make a zesty puree with a delightful earthy flavor with hints of roasted peanuts.

**Art. No. 4034-1**  
**WHOLE**



**Art. No. 4034-2**  
**POWDER**



# POBLANO / ANCHO

(Capsicum Annuum)

Art. No. 4013

SCOVILLE HEAT UNITS:

**1.000 – 2.000**



The **poblano** is a relatively mild chilli. Dried it is called an ancho chilli.

One of the most popular chillies grown in Mexico, the plant (of the species *Capsicum annuum*) is multi-stemmed and can reach 63 cm in height. The pod itself is about three to 15 cm long and about 5-7 cm wide. An immature poblano is dark purplish green in color but eventually turns so dark as to be nearly black.

It can be prepared in a number of ways, commonly including: dried, coated in whipped egg and fried,

stuffed, or in sauces. It is particularly popular during the Mexican independence festivities as part of a sophisticated dish called *Chillies en Nogada* which incorporates green, white and red ingredients corresponding to the colors of the Mexican flag. This may be considered as one of Mexico's most symbolic dishes by its nationals. When dried this pepper becomes a broad, flat, heart-shaped pod called an ancho chilli (meaning "wide" in Spanish), crushed and ground used for flavoring recipes.

**Art. No. 4013-1**  
WHOLE



**Art. No. 4013-2**  
CRUSHED 3-5 MM

**Art. No. 4013-3**  
CRUSHED 1-3 MM



**Art. No. 4013-4**  
POWDER





# ROCOTO

(Capsicum Pubescens)

Art. No. 4060

SCOVILLE HEAT UNITS:

**30.000 – 50.000**



The **rocoto** is a native to Peru and dates back to pre-Inca times, its cultivation dates back to about 5,000 years ago finding traces of his presence in the Guitarrero Caves.

Growing areas are in the area of “jungle” where the mountain ends and begins the forest, in the eastern part of the Peruvian Andes.

Rocoto, which is basically the common name for chillies of the species capsicum pubescens. The name capsicum pubescens directly indicates an important property of the rocotos: the plants are pubescent – that is “hairy”. Like stinging nettles,

tiny trichomes grow on shoots and leaves, but they do not burn on the hairy chilli, but only emit a very pungent scent when touched. A German name for this species is often “Baum Chili”. It comes from the fact that Rocotos in their homeland are often many years old and several meters high – almost like a real tree. This apple shape juicy and delicious chilli is the flagship of Peru, it is consumed fresh, paste, dried and / or ground. Rocotos are perhaps the spicy dumplings par excellence. With their sharpness they play their true strength through their aroma and their shape or size.

**Art. No. 4060-1**  
**WHOLE**



**Art. No. 4060-2**  
**CRUSHED**



**Art. No. 4060-3**  
**POWDER**



# SERRANO

(Capsicum Annuum)

Art. No. 4050

SCOVILLE HEAT UNITS:

5.000 – 15.000

The **Serrano Chilli** is the classic of Mexican cuisine and is therefore used more in the homeland than the jalapeno, which is better known abroad. The origins of the Serrano are the Mexican states in the mountainous region of Puebla and Hidalgo. Sierra means mountain in Spanish, therefore derived the designation of origin Serrano

The mild sharpness with a touch of sweetness allows the Serrano Chilli to refine daily dishes without affecting the natural taste too much. In Puebla Serrano chillies are often processed into desserts. This has a long tradition and has your anger among the natives. How Mole Poblano made a spicy sauce with Serrano chilli, nuts and chocolate, legendary is also the nut sauce "Chiles en Nogada."

We are aware that we are opening up new markets with new chilli varieties by harnessing the internationalisation of the food consumption. As a result, the Serrano Chili from Mexico is part of this process that influences the eating habit in Europe today and thus uses our innovations in **PRODERNA®** tested and audited quality in the chocolate industry in many ways.



Art. No. 4050-1  
WHOLE



Art. No. 4050-2  
CRUSHED



Art. No. 4050-3  
POWDER



## CULTIVATED GENERA

Of the more than twenty different species of the *Capsicum* genus, which are now known, only the following five are sourced by us worldwide in more than 20 varieties whole, crushed and ground:



***Capsicum annum*:** This is the most important species worldwide. Sweet pepper and most of the varieties grown commercially outside of Latin America are one of them. They were also the first to distribute Columbus and his emulators around the globe. The fruits grow downwards. *Annum* means annually - these plants, which grow up to 1.50 m high, can also be kept for several years - provided they are cared for according to their requirements and protected from frost.



***Capsicum baccatum*:** *Baccatum* means berry-like. This shrubby growing chili species contains most of the varieties from the Aji group that are native to South America. Aji is the term for hot chili that was transplanted from the pre-Columbian language into that of the Spanish conquerors and has remained in it to this day. The leaves, including those of the flowers, are large, the latter white-greenish with yellowish spots and the fruits are both round (like berries) and oblong. There is only one fruit that hangs down per node, as with the *Capsicum annum*.



***Capsicum frutescens*:** *Frutescens* means bushy, which means the growth. The petals are green and 1 to 4 of them grow from each node. The mostly hot fruits grow upright, which makes them suitable for ornamental chillies. Asia, Africa and Mexico are the places where it is grown most intensively. The hottest pods are found here.



***Capsicum pubescens*:** *Pubescens* means hairy because the leaves are furry. The flowers are purple and the large, thick-fleshed, mostly sharp fruits contain black seeds. This variety grows in the mountains of South America up to 3000 m. Therefore it is, as the only one of those mentioned, frost hardy down to approx. -5 ° C. With proper care, it can live up to ten years. It hardly crosses with other varieties.



***Capsicum chinense*:** The name *chinense* refers to China, wrongly, because this plant is native to Peru. While it is hardly of any importance in the Andean countries today, it is cultivated (at sea level) all the more in the Caribbean. It develops 2 to 5 white to greenish flowers per node and has a fruity aroma with extreme heat. The elongated oval chilli leaves are stalked and have entire margins (as in all genera).



# ORGANIC PRODUCTS





## CORE PRODUCT RANGE – SPICES

### Art. No. 6001 BLACK PEPPER



6001-1	Whole G1
6001-2	Crushed
6001-3	Powder

### Art. No. 6002 WHITE PEPPER



6002-1	Whole G1
6002-2	Crushed
6002-3	Powder

### Art. No. 6003 CINNAMON



6003-1	Quills 7.5 cm
6003-2	Quills 10 cm
6003-3	Broken
6003-4	Tea Bag Cut
6003-5	Powder

### Art. No. 6004 CLOVES



6004-1	Hand Picked extra (hps)
6004-2	CG1
6004-3	CG2
6004-4	Unsorted
6004-5	Tea Bag Cut
6004-6	Powder

### Art. No. 6005 NUTMEGS



6005-1	Whole 100/110
6005-2	Whole 80/90
6005-3	Broken
6005-4	Tea Bag Cut
6005-5	Powder

### Art. No. 6006 MACE



6006-1	Whole G1
6006-2	Powder

**Art. No. 6007  
CARDAMOM**



6007-1	Whole Green
6007-3	Powder

**Art. No. 6008  
GINGER**



6008-1	Slices
6008-2	Powder

**Art. No. 6009  
TURMERIC**



6009-1	Pieces
6009-2	Powder

**Art. No. 6010  
CURRY LEAVES**



6010-1	Whole G1
6010-2	Whole G2
6010-3	Unsorted
6010-4	Powder

**Art. No. 6011  
LEMON GRASS**



6011-1	Whole
6011-2	1 cm cut
6011-3	0.5 cm cut
6011-4	Tea bag cut
6011-5	Powder

**Art. No. 6012  
CHILLI**



6012-1	Whole
6012-2	Crushed 3-5 mm
6012-3	Crushed 1-3 mm
6012-4	Powder

**Strictest control  
by hand sorting  
is the quality  
guarantee for**





**Organic competence until end consumer products.**

## **ADDITIONAL PRODUCT RANGE SPICES & SEEDS**

Art. No.	Product	Art. No.	Product	Art. No.	Product
6011	Aniseed	6018	Chilli Habanero	6025	Mustard seed
6012	Caraway seed	6019	Coriander seed	6026	Paprika powder
6013	Chilli Ancho	6020	Cumin seed	6027	Pepper green
6014	Chilli birdseye	6021	Dill seed	6028	Pepper pink
6015	Chilli Cayenne	6022	Fennel seed	6029	Vanilla
6016	Chilli Chipotle	6023	Fenugreek seed	6030	Tonka beans
6017	Chilli Guajillo	6024	Juniper berry		

**All products are suppliable whole, cut respectively crushed and ground.**

## **VEGETABLES & CULINARY HERBS**

Art. No.	Product	Art. No.	Product	Art. No.	Product
6030	Asparagus	6038	Garlic	6046	Rosemary
6031	Basil	6039	Horseradish	6047	Sage
6032	Bell pepper green	6040	Lovage	6048	Savoury
6033	Bell pepper red	6041	Marjoram	6049	Spring onion
6034	Carrots	6042	Olives	6050	Tarragon
6035	Celery	6043	Onions	6051	Thyme
6036	Chervil	6044	Oregano	6052	Tomato
6037	Chive	6045	Parsley	6053	Tomato powder


**All products are suppliable cut respectively rubbed and ground.**




# PEPPER & PEPPER SPECIALTIES






<b>Art. No. 1010 BLACK PEPPER</b> (Piper nigrum)			
whole – crushed – ground steam sterilized			
			
1010-1	Belem	1010-2	Vietnam
1010-3	Sarawak	1010-4	Lampong
1010-5	Ecuador	1010-6	Cambodia
1010-7	Madagascar	1010-8	Tellicherry
1010-9	Malabar	1010-10	Kampot
1010-11	Penja	1010-12	Sri Lanka

<b>Art. No. 1011 WHITE PEPPER</b> (Piper nigrum)	
whole – crushed – ground steam sterilized	
	
1011-1	Muntok
1011-2	Vietnam
1011-3	Sri Lanka
1011-4	Sarawak
1011-5	China
1011-6	Ecuador

<b>Art. No. 1012 GREEN PEPPER</b> (Piper nigrum)	
whole – crushed – ground steam sterilized	
	
1012-1	Air dried
1012-2	Freeze dried whole

<b>Art. No. 1013 RED PEPPER</b> (Piper nigrum)	
whole – crushed – ground steam sterilized	
	
1013-1	Kampot
1013-2	Pondicherry

**Art. No. 1014****PINK BERRIES**

(*Schinus terebinthifolius*)

whole – crushed – ground

**Art. No. 1015  
RED SZECHUAN PEPPER**

(*Xanthoxylum piperitum*)

whole – crushed – ground  
steam sterilized

**Art. No. 1016  
GREEN SZECHUAN PEPPER**

(*Xanthoxylum piperitum*)

whole – crushed – ground  
steam sterilized

**Art. No. 1017  
BOURBON PEPPER**

(*Piper borbonense*)

whole – crushed – ground  
steam sterilized

**Art. No. 1018  
RED LONG PEPPER**

(*Piper longum*)

whole – crushed – ground  
steam sterilized

**Art. No. 1019  
BLACK LONG PEPPER**

(*Piper longum*)

whole – crushed – ground  
steam sterilized

**Art. No. 1020  
AFRICAN LONG PEPPER**

(*Piper capense*)

whole – crushed – ground  
steam sterilized

**Art. No. 1021  
PARADISE GRAINS /  
ALLIGATOR PEPPER**

(*Aframomum melegueta*)

steam sterilized

**Art. No. 1022  
TIMUT PEPPER**

(*Xanthoxylum armatum*)

whole – crushed – ground  
steam sterilized

**Art. No. 1023  
CUBEB PEPPER**

(*Piper cubeba*)

whole – crushed – ground  
steam sterilized

**Art. No. 1024  
TASMANIAN MOUNTAIN  
PEPPER**

(*Tasmannia lanceolata*)

whole – crushed – ground  
steam sterilized

**Art. No. 1025  
ASHANTI PEPPER**

(*Piper guineense*)

whole – crushed – ground  
steam sterilized



**Art. No. 1026  
MONK'S PEPPER**  
(*Vitex agnus-castus* L.)

steam sterilized



**Art. No. 1027  
ANDALIMAN PEPPER**  
(*Xanthoxylum acanthopodium*)

steam sterilized



**Art. No. 1028  
WHISKY PEPPER**  
(Tellicherry Pepper with Single Malt Scotch Whisky)

steam sterilized



**Art. No. 1029  
BEECH WOOD  
SMOKED PEPPER**  
(*Piper nigrum*)

steam sterilized



**Art. No. 1030  
FERMENTED BLACK  
KAMPOT PEPPER**  
(*Piper nigrum*)

steam sterilized



**Art. No. 1031  
SENEGAL PEPPER**  
(*Xylopia aethiopica*)

whole – crushed – ground  
steam sterilized



**Art. No. 1032  
CUMEO PEPPER /  
GRAPEFRUIT PEPPER**  
(*Zanthoxylum lauraceae*)

whole – crushed – steam sterilized







# SPICES





# CORE PRODUCT RANGE

## Art. No. 3001 BLACK PEPPER



3001-1	Whole 550 g/l cleaned
3001-2	Whole 500 g/l cleaned
3001-3	Crushed
3001-4	Powder
3001-5	Pinheads

## Art. No. 3002 WHITE PEPPER



3002-1	Whole 630 g/l DW
3002-2	Crushed
3002-3	Powder

## Art. No. 3003 CINNAMON



3003-1	Quills 7.5 cm
3003-2	Quills 10 cm
3003-3	Broken
3003-4	Tea Bag Cut
3003-5	Powder

## Art. No. 3004 CLOVES



3004-1	Hand Picked extra (hps)	3004-5	Unsorted
3004-2	CG1	3004-6	Cut 2-4 mm
3004-3	CG2	3004-7	Tea Bag Cut
3004-4	CG3	3004-8	Powder

## Art. No. 3005 NUTMEGS



3005-1	Whole 100/110
3005-2	Whole 80/90
3005-3	Broken
3005-4	Tea Bag Cut
3005-5	Powder

**Art. No. 3006  
MACE**



**3006-1** Whole G1

**3006-2** Powder

**Art. No. 3007  
CARDAMOM**



**3007-1** Whole Green

**3007-2** Whole MYQ

**3007-3** Powder

**Art. No. 3008  
GINGER**



**3008-1** Slices

**3008-2** Powder

**Art. No. 3009  
TURMERIC**



**3009-1** Pieces

**3009-2** Powder

**Art. No. 3010  
CURRY LEAVES**



**3010-1** Whole G1

**3010-2** Whole G2

**3010-3** Unsorted

**3010-4** Powder

**Art. No. 3011  
LEMON GRASS**



**3011-1** Whole

**3011-2** 1 cm cut

**3011-3** 0.5 cm cut

**3011-4** Tea bag cut

**3011-5** Powder

**Art. No. 3012  
CHILLI**



**3012-1** Whole

**3012-2** Crushed 3-5 mm

**3012-3** Crushed 1-3 mm

**3012-4** Powder

**Strictest control by hand sorting  
is the quality guarantee for**



## ADDITIONAL PRODUCT RANGE SPICES & SEEDS

Art. No.	Product	Art. No.	Product	Art. No.	Product
3011	Allspice	3017	Curry	3023	Nigella seed
3012	Aniseed	3018	Dill seed	3024	Paprika
3013	Caraway	3019	Fennel seed	3025	Saffron
3014	Cassia	3020	Fenugreek seed	3026	Star anise
3015	Coriander seed	3021	Juniper berry	3027	Vanilla
3016	Cumin seed	3022	Mustard seed	3028	Tonka beans



**Spices are our world!**

**PRODERNA® is established with strategic alliances and joint ventures around the globe.**



# DEHYDRATED VEGETABLES & CULINARY HERBS







# DEHYDRATED VEGETABLES


Art. No. 5001 WHITE ONION	
5001-1	Slices
5001-2	Kibbled
5001-3	Chopped 3-5 mm
5001-4	Minced 2-3 mm
5001-5	Granules 0.5-1 mm
5001-6	Granules 0.2-0.5 mm
5001-7	Ground



Art. No. 5002 GARLIC	
5002-1	Flakes
5002-1	Minced 2-3 mm
5002-1	Granules 1-2 mm
5002-1	Granules 0.5-1 mm
5002-1	Granules 0.2- 0.5 mm
5002-1	Ground

Art. No. 5003 RED AND GREEN BELL PEPPER			
			
5003-1	Red flakes 9x9 mm	5003-5	Green flakes 9x9 mm
5003-2	Red minced 1-3 mm	5003-6	Green minced 1-3 mm
5003-3	Red granules 0.5-1 mm	5003-7	Green granules 0.5-1 mm
5003-4	Red ground	5003-8	Green ground



Art. No. 5004 TOMATO	
	
5004-1	Flakes 9x9 mm
5004-2	Minced 1.3 mm
5004-3	Granules 0.5-1 mm
5003-4	Ground
5003-5	Ground spray dried cold break
5003-6	Ground spray dried hot break

Art. No. 5005 CARROTS	
	
5005-1	Slices
5005-2	Stripes 3x3x10 mm
5005-3	Cubes 10x10x10 mm
5005-4	Dices 10x10x2 mm
5005-5	Minced 1-3 mm
5005-6	Ganules 0.6-1mm

## ADDITIONAL DEHYDRATED VEGETABLE PRODUCTS AVAILABLE

Art. No.	Product	Quality
5021	Asparagus green AD and FD	cross-cut/powder
5022	Asparagus white AD and FD	cross-cut/powder
5023	Beans green	whole/French cut
5024	Cabbage white	flakes, granules, powder
5025	Cabbage green (kale)	flakes, granules, powder
5026	Cabbage green/white (Savoy)	flakes, granules, powder
5027	Cauliflower	florets, powder
5028	Broccoli	florets, powder
5029	Celeriac	flakes, powder
5030	Horseraddish	flakes, granules, powder
5031	Leek white	10x10/6x6mm, minced, powder
5032	Leek green	10x10/6x6mm, minced, powder
5033	Leek green/white	10x10/6x6mm, minced, powder
5034	Parsnips	flakes, granules, powder
5035	Turnips	flakes, granules, powder
5036	Peas	standard, extrafine
5037	Potatoes	cubes, flakes, powder
5038	Pumpkin	cubes, flakes, powder
5039	Red Beet	powder
5040	Spinach	flakes, powder

# DEHYDRATED VEGETABLES

**Art. No. 5006  
BASIL**



**5006-1** Rubbed

**5006-2** Ground

**Art. No. 5007  
BAY LEAVES**



**5007-1** Hand select

**5007-2** Semi select

**5007-3** Faq

**5007-4** Cut 4-7 mm

**5007-5** Ground

**Art. No. 5008  
CELERY LEAVES**



**5011-1** Rubbed

**5011-2** Ground

**Art. No. 5009  
CILANTRO**



**5009-1** Rubbed

**5009-2** Ground

**Art. No. 5010  
DILL**



**5010-1** Chopped

**5010-2** Tips

**Art. No. 5011  
KAFFIR LIME LEAVES**



**5011-1** Whole

**5011-2** Cut 4-7 mm

**5011-3** Ground

**Art. No. 5012  
MAJORAM**



**5012-1** Rubbed German garden quality

**5012-2** Rubbed Egyptian

**5012-3** Ground

**Art. No. 5013  
OREGANO MEDITERRANEAN**



**5013-1** Rubbed

**Art. No. 5014  
OREGANO MEXICAN**



**5014-1** Rubbed

Art. No. 5015 PARSLEY	
	
5015-1	Cut 3-5 mm
5015-2	Cut 1-2 mm

Art. No. 5016 ROSEMARY	
	
5016-1	Chopped
5016-2	Ground

Art. No. 5017 SAGE	
	
5017	Chopped

Art. No. 5018 SAVORY	
	
5018-1	Rubbed
5018-2	Ground

Art. No. 5019 TARRAGON LEAVES	
	
5019	Rubbed

Art. No. 5020 THYME	
	
5020-1	Rubbed German garden quality
5020-2	Rubbed Spain

**ALL PRODUCTS ARE ALSO AVAILABLE IN ORGANIC QUALITY**



DE - ÖKO - 001  
DE - SH - 001 - 19476 - CD





# DEHYDRATED MUSHROOMS



Our long experience for decades in dehydrated mushroom business results in confidence and added value for our customers.  
**PRODERNA®** - **PRO**ducts **DER**ived from **NA**ture is the seal for quality.

<b>Art. No. 2001</b> <b>KING BOLETUS/PORCINI</b> <i>(Boletus edulis)</i>	
	
2001-1	Slices premium
2001-2	Slices extra
2001-3	Slices standard
2001-4	Slices for extraction
2001-5	Cut 3-5 cm
2001-6	Granules 6-9 mm
2001-7	Granules 3-6 mm
2001-8	Granules 1-3 mm
2001-9	Powder extra
2001-10	Powder standard

<b>Art. No. 2002</b> <b>CHAMPIGNON DE PARIS</b> <i>(Agaricus bisporus)</i>	
	
2002-1	Slices extra
2002-2	Slices standard
2002-3	Granules 6-9 mm
2002-4	Granules 3-6 mm
2002-5	Granules 1-3 mm
2002-6	Powder
2002-7	Powder spray dried

<b>Art. No. 2003</b> <b>SHIITAKE</b> <i>(Lentinus edodes)</i>	
	
2003-1	Heads small stemless
2003-2	Slices
2003-3	Stripes 3x3x30 mm
2003-4	Granules 6-9 mm
2003-5	Granules 3-6 mm
2003-6	Granules 1-3 mm
2003-7	Powder

<b>Art. No. 2004</b> <b>BLACK TRUMPET</b> <i>(Craterellus cornucopioides)</i>	
	
2004-1	Whole
2004-2	Ground

<b>Art. No. 2005</b> <b>FAIRY RING MUSHROOM / MOUSSERON</b> <i>(Marasmius oreades)</i>	
	
2005-1	Whole

<b>Art. No. 2006</b> <b>CHANTERELLE</b> <i>(Cantharellus cibarius)</i>	
	
2006-1	Whole extra
2006-2	Whole standard
2006-3	Granules 6-9 mm
2006-4	Granules 3-6 mm
2006-5	Granules 1-3 mm
2006-6	Ground

<b>Art. No. 2007</b> <b>OYSTER MUSHROOM</b> <i>(Pleurotus ostreatus)</i>	
	
2007-1	Heads quarter cut
2007-2	Heads cut in slices
2007-3	Granules 6-9 mm
2007-4	Granules 3-6 mm
2007-5	Granules 1-3 mm
2007-6	Dices 2x2 mm
2007-7	Ground

<b>Art. No. 2008</b> <b>BLACK FUNGUS / CLOUD EAR</b> <i>(Auricularia auricula judae)</i>	
	
2008-1	Cut 2-3cm black/silver
2008-2	Cut 10x10 mm
2008-3	Cut in stripes 2x1x50mm
2008-4	Granules 6-9 mm
2008-5	Granules 3-6 mm
2008-6	Granules 1-3 mm
2008-7	Ground

**Art. No. 2009**  
**WHITE FUNGUS**  
(*Sparassis crispa*)



2009-1	Whole stemless
2009-2	Crushed 10-15 mm

**Art. No. 2010**  
**MORELS**  
(*Morchella conica*)



2010-1	Heads 2-4 cm stemless, special
2010-2	Heads 2-5 cm stemless, special
2010-3	Heads 2-4 cm, short stems, standard
2010-4	Heads 2-5 cm, short stems, standard
2010-5	Heads 1-2 cm, stemless Mini
2010-6	Heads 2-6 cm / +, stemless Jumbo
2010-7	Slices vertically cut
2010-8	Slices horizontal cut
2010-9	Granules 6-9 mm
2010-10	Granules 3-6 mm
2010-11	Ground

**Art. No. 2011**  
**HIMALAYAN TRUFFLE**  
(*Cantharellus cibarius*)



2011-1	Slices
2011-2	Granules 6-9 mm
2011-3	Granules 3-6 mm
2011-4	Granules 1-3 mm
2011-5	Powder

**Art. No. 2012**  
**BAY BOLETE**  
(*Boletus badius*)



2012-1	Slices
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**Art. No. 2013**  
**YELLOW BOLETE**  
(*Boletus luteus*)



2013-1	Slices
2013-2	Granules 6-9 mm
2013-3	Granules 3-6 mm
2013-4	Granules 1-3 mm
2013-5	Ground

**Art. No. 2014**  
**MIXED MUSHROOMS**  
European mixture



2014-1	Slices
2014-2	Granules 6-9 mm
2014-3	Granules 3-6 mm
2014-4	Granules 1-3 mm
2014-5	Ground

**Art. No. 2015**  
**MIXED MUSHROOMS**  
Asian mixture



2015-1	Slices
2015-2	Granules 6-9 mm
2015-3	Granules 3-6 mm
2015-4	Granules 1-3 mm
2015-5	Ground



# **PASTES, ROASTED AND SMOKED PRODUCTS**





# PRODUCT OVERVIEW

We process vegetables and seasonings to pastes, concentrates, extracts and roasted specialties according to your needs.

Please have a look at our wide range of products extending from essential ingredients to tailored solutions that make your products unique.

## OUR PRODUCTION CAPABILITIES AT A GLANCE:

- ◆ **Peeling** of fresh garlic and onions
- ◆ **Processing** of fresh vegetables (pepper, horseradish, ginger, wild garlic, ...)
- ◆ **Production of pastes** (garlic, onions, peppers, horseradish, ginger, wild garlic, chili, ...)
- ◆ **Pressing** of vegetables (onion juice, garlic juice, paprika juice, ...)
- ◆ Production of **juice concentrates and roasted juice concentrates**
- ◆ **Roasting / frying** of onions, garlic, peppers and other vegetables at low temperatures in Sunflower oil / rapeseed oil / etc
- ◆ **Breading and roasting** of vegetables and seeds (crispy onions, crispy vegetables, ...)
- ◆ **Smoking** of vegetables and other ingredients (onions, garlic, paprika, salt, sugar,...)
- ◆ **Toasting** vegetables and seeds
- ◆ **Fluidized bed drying** (encapsulation of liquid products on carrier material)
- ◆ **Preparation of extracts** (water / oil) of vegetables and spices
- ◆ **Industrial packaging** (boxes, buckets, canisters, bags, big bag, IBC, bulk, ...)
- ◆ **Small packaging** (squeeze bottles, tubular bags, cans, buckets, bottles, boxes, ...)
- ◆ **Bio-certified and quality management according to ISO 22000: 2015 and SEDEX / SMETA**
- ◆ **Kosher-certified 2019**

# PASTES

Art.-Nr.	Product	Ingredients - Description
<b>11000</b> <b>BIO11000</b>	Garlic paste, 30% Salt	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
<b>11100</b> <b>BIO11100</b>	Garlic paste, 10% Salt	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
<b>13300</b> <b>BIO13300</b>	Garlic Puree with citric acid	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
<b>19200</b> <b>BIO19200</b>	Garlic Paste with pieces	Garlic, sunflower oil salt, citric acid*. <i>Intensive, fresh garlic flavour, creamy texture with garlic pieces (2-3 mm)</i>
<b>12100</b> <b>BIO12100</b>	Roasted Garlic Paste	Garlic, sunflower oil salt, citric acid* <i>Intensive, roasted garlic flavour, creamy texture</i>
<b>24000</b> <b>BIO24000</b>	Roasted Onion Paste	Onions, sunflower oil, salt, citric acid*. <i>Intensive, roasted onion flavour, creamy texture</i>
<b>36000</b> <b>BIO36000</b>	Bell Pepper Paste	Bell Peppers, salt, sunflower oil, vinegar, onions, garlic, citric acid*. <i>From fresh, bell peppers. Fine paste with small visible pieces, intensive red colour</i>
<b>40000</b> <b>BIO40000</b>	Bear's Garlic Paste	Bear's garlic, salt, sunflower oil. <i>From bear's garlic (Allium ursinum), fine paste, intensive dark green colour</i>
<b>42400</b> <b>BIO42400</b>	Chili Paste	Chilies, salt, sunflower oil, citric acid. <i>From high quality chili pods without seeds, creamy paste, red colour</i>
<b>11600</b> <b>BIO11600</b>	Ginger Paste	Ginger, salt, citric acid* <i>Fine Paste, small grain structure, pale, amber colour</i>
<b>BIO5400</b>	Horseradish paste	Horseradish, salt, sunflower oil - Fine paste, small grain structure, pale, amber colour

\*Standard acidifier: citric acid - other natural acidulants on request: lemon juice, vinegar, etc.

## GENERAL INFORMATION

Our pastes are made from garlic, onions, red peppers, etc. or can be combined with freshly roasted vegetables. Gentle manufacturing process ensures that full taste and quality of raw materials are preserved.

Our pastes are preserved with salt and/ or citric acid. If desired, lemon juice, vinegar or combination of these natural preservatives can be used. When used, the content of salt can be customised to vary between 8% and 50% to meet your final product requirements.

Sunflower oil or starch can be used in some of our pastes to enhance and retain the taste. Intense flavour of our ingredients is retained in every dish even when heat treated.

Seasonal variation of colour of our pastes can occur. For example, colour of garlic paste can vary from light cream to straw-yellow, amber or lemon- green. The colour variation however, does not affect quality of the product.

The texture of our pastes can be customised from smooth and creamy blends to finely or coarsely minced or chunky pastes.

Shelf life 12 months (15-25 ° C).

## APPLICATIONS:

All food applications such as: ready meals, ethnic foods, meat products, fish, sausage, cheese, soy / tofu products, breads, pastries, soups & sauces, mayonnaise & dressings.

# ROASTED ONIONS

Art.-Nr.	Product	Ingredients - Description
<b>23000</b> <b>BIO23000</b>	Roasted onions (mixed raw material from France/India/Egypt)	Onions, sunflower oil - Dried onions at low temperature roasted in vegetable oil, crispy texture with low fat content, golden colour
<b>23000FR</b>	Roasted onions (raw material from France)	
<b>23000IN</b>	Roasted onions (raw material from India)	
<b>23000EG</b>	Roasted onions (raw material from Egypt)	
<b>25000</b> <b>BIO25000</b>	Roasted onions, grinded (0-3mm)	
<b>26200</b> <b>BIO26200</b>	Roasted onions, powder (<1 mm)	Onions, potato starch, sunflower oil - The authentic taste is captured and released when heated. Amber powder

## GENERAL INFORMATION

Roasted onions are made from dehydrated onions, that are then roasted at low temperature in sunflower oil. Low fat content (10-18%) ensures long shelf life. The final colour of the product can be adapted from lighter to darker, as desired. Approximately 10 kg of fresh onions is used to produce 1kg of roasted onions.  
Shelf life 12 months (15-25 ° C).

## APPLICATIONS:

Domestic and commercial use in kitchens, dry products; Soups / stews / spice mixes, frozen meals, pizza, bread specialties and pastries. Examples: Fried meat dishes, hamburgers, mashed potatoes, bread specialties, soups and sauces, dressings, spices, plate garnish.





## CONCENTRATES & LIQUID GARLIC

Art.-Nr.	Product	Ingredients - Description
<b>10200</b> <b>10200BIO</b>	Garlic juice concentrate	Garlic. Concentration 1:6, slightly viscous (Brix 70 °), brownish liquid
<b>21000</b> <b>21000BIO</b>	Onion juice concentrate	Onions. Viscous liquid (Brix 80 °), dark brown colour
<b>21500</b> <b>21500BIO</b>	Roasted onion juice concentrate	Onions, sunflower oil. Slightly viscous (Brix 65 °), dark brown colour, oily liquid
<b>14000</b> <b>14000BIO</b>	Garlic, liquid	Garlic, salt . Garlic extract preserved with salt. Cloudy liquid, pale gold colour

### GENERAL INFORMATION

#### CONCENTRATES

Concentrates are made from fresh and cold-pressed onions, garlic or red pepper. The water is gently removed by the vacuum and volatile aroma components are returned to the concentrate.

To achieve a roast note, our concentrates undergo atmospheric pressure roasting process with sunflower oil. Shelf life 12 months (15-25 ° C)

#### LIQUID GARLIC

"Liquid garlic" is made from distillate obtained during production of garlic juice concentrate. Due to high content of volatile compounds, it has very high intensity of aromas. We balance the product out with fresh garlic and preserve with salt.

Shelf life 12 months (15-25 ° C).

#### APPLICATIONS:

Concentrates are used mainly in the production of ready meals and in the meat processing industry.

#### APPLICATIONS:

Liquid garlic is mainly used in meat processing industry.



# ROASTED / DEHYDRATED GARLIC

Art.-Nr.	Product	Ingredients - Description
<b>12900G</b> <b>12900G BIO</b>	Roasted garlic, granulate	Garlic. Concentration 1:6, slightly viscous (Brix 70 °), brownish liquid
<b>12900P</b> <b>12900P BIO</b>	Roasted garlic, powder	Garlic, sunflower oil . Lightly roasted garlic in sunflower oil, ground. Low fat content. golden brown color

## GENERAL INFORMATION

Garlic roasted at low temperature in sunflower oil. Low fat content contributes to long shelf life. The final colour of the product can be adapted from lighter to darker, as desired.  
Shelf life 12 months (15-25 ° C).

## APPLICATIONS:

Ready meals, Asian cuisine, (teriyaki, rice and pasta dishes), Mexican cuisine, meat preparations and products, fish, sausages, cheeses, soy / tofu products, bread specialties, soups and sauces, marinades, pizzas, pies.

Art.-Nr.	Product	Ingredients - Description
<b>17200A</b> <b>17200A BIO</b>	Dehydrated garlic	Garlic - Made from fresh, white, selected, carefully cleaned garlic, without bleaching, without precooking.

## GENERAL INFORMATION

Dehydrated garlic is made from freshly harvested garlic, which is air-dried without delay. Our dehydrated garlic has a very high density, white colour, low microbiology and intense taste.  
However, dehydrated garlic does not have the unique, authentic and fresh taste of garlic paste made from fresh garlic!

We offer dried garlic from different origins - also in organic quality. Please contact us with your requirements.  
Shelf life 12 months (15-25 ° C).





## SMOKED PRODUCTS

Art.-Nr.	Product	Ingredients - Description
23000S BIO	Roasted and smoked onions, organic	Smoked roasted onions* (onion (86%), sunflower oil) * from certified organic agriculture. Dry onions fried in vegetable oil at low temperature, golden color and crispy texture, then smoked
17300S BIO	Smoked Garlic slices	Garlic smoked from certified organic agriculture (100%). Dried garlic slices, smoked
060210030225	Fried Onion granules, smoked	Smoked roasted onions * (onion (86%), sunflower oil) * from certified organic agriculture. Dry onions fried in vegetable oil at low temperature, golden color and crispy texture, then smoked
11100S BIO	Garlic paste, smoked	Garlic smoked from controlled organic agriculture (90%), salt smoked . Smoked garlic, crushed with salt. Strong garlic and smoke flavors
10035S	Fine stone salt, smoked	Garlic smoked from controlled organic agriculture (90%), salt smoked - preserved with salt, smoked garlic extract. Cloudy, slightly yellowish liquid
14000S BIO	Garlic liquid, smoked	Onions, sunflower oil, salt, citric acid*. Intensive, roasted onion flavour, creamy texture
0603100104-010	Bell Pepper smoked	Bell Peppers, salt, sunflower oil, vinegar, onions, garlic, citric acid *. From fresh, bell peppers. Fine paste with small visible pieces, intensive red colour
36000S BIO	Bell pepper paste, smoked	Bell pepper smoked * (76.5%), smoked salt, sunflower oil *, vinegar, smoked onions *, garlic smoked *, citric acid * from certified organic agriculture. Milled paprika with the added ingredients, uniform consistency, smoke combines the ingredients to an attractive profile

### GENERAL INFORMATION

Our smoked products are smoked with cold beechwood smoke, not made with smoke flavor. The declaration on smoked garlic would be e.g. "Garlic, smoke" or "smoked garlic".

Pastes with smoked-ingredients combine the aroma and taste of fresh raw materials with an intense smoky note. This leads to an attractive flavor and taste profile. On request we can also produce other smoked products and combinations of different raw materials.  
Shelf life 12 months (15-25 ° C).

## NOTES

[illegible]

# CONTACT

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