



PEPPER FLAVORS

BELL FLAVORS & FRAGRANCES



Why Pepper Flavors?

Peppers not only add complexity and layers to a flavor profile, but can also serve as a delicious culinary passport to travel the world - from Latin America to East Asia.

50% of U.S. Consumers Would Like to Try More Global Flavors!

Source: Mintel

There has never been a better time to spice up your dish with our signature pepper flavors and BellTech® Sensates.

Bon Appétit!



Our *Culinary-Inspired* Approach

At Bell, we understand and appreciate the cultural components of each flavor we develop. This is why we search the world for the best-in-taste dishes and flavors!

Our culinary-inspired approach allows us to take on the full and authentic complexity of each pepper's flavor profile, leaving heat and tingling to be fully customizable with our BellTech® Sensates.

BELLTECH® SENSATES

HEATING AGENT

Our BellTech® Heating Agent can be used in combination with Bell's flavors to encompass the full flavor and heat profile of each pepper.

TINGLING AGENT

Our BellTech® Tingling Agent can be used alongside our delicious pepper flavors to recreate the tingling sensation that makes tastebuds hum.

NUMBING AGENT

Our BellTech® Numbing Agent can be used alongside our robust pepper flavors to recreate the slight mouth-numbing sensation that peppers like sichuan leave.

Featured Favorites *Across the Globe*

A close-up photograph of several bright yellow, round Aji Charapita peppers hanging from a green vine with large, heart-shaped leaves.

Aji Charapita

Coming from Peru, the Aji Charapita is known to be the world's most expensive pepper.

Flavor notes: citrusy, fruity, sweet

A close-up photograph of a dense cluster of small, green Chiltepin peppers with some showing a hint of red at the stem.

Chiltepin

Native to Mexico, the Chiltepin is the official State pepper of Texas!

Flavor notes: earthy, fruity, spicy

A close-up photograph of several green Shishito peppers that have been charred, showing dark, blistered skin.

Blistered Shishito

Originating from Japan, 1 in 7 of these peppers pack extra heat!

Flavor notes: charred, flavorful, smoky

A close-up photograph of several large, wrinkled, reddish-brown Cobanero Chili peppers, which appear to be dried.

Cobanero Chili

Originating from Cobán, Guatemala, this chili gets its unique flavor from drying on a wood-fired grill.

Flavor notes: leathery, smoky, spicy

A close-up photograph of many small, bright red, pointed Calabrian Chili peppers.

Calabrian Chili

Named after the Calabria region of Southern Italy, these peppers have their own festival.

Flavor notes: fruity, leathery, spicy

A close-up photograph of several long, slender, bright red Jimmy Nardello peppers.

Jimmy Nardello

The Nardello family brought these peppers to America from their Italian backyard.

Flavor notes: fruity, sweet, tomato

PEPPER FLAVORS

SCOVILLE HEAT UNIT KEY



GREEN

Blistered Shishito

Hatch Green Chili

Jalapeño

Poblano

Shishito

MULTI

Bell Pepper

Candy Cane

Serrano

Scotch Bonnet

YELLOW

Aji Amarillo

Aji Charapita

Datil

Lemon Drop

ORANGE

Habanero

Burning Bush

DRIED

Aji Panca

Ancho

Cascabel

Chipotle

Chipotle Morita

Guajillo

Merken

Mulato Chili

Pasilla

Prik Pon

Puya Chili

Urfa Chili

RED

7-Pot Primo

Aji Rocoto

Aleppo

Arbol

Calabrian Chili

Chiltepin

Cobanero Chili

Ghost Chili

Gochugaru

Jimmy Nardello

Marash

Peri Peri

Pimento

Scorpion

Thai Birds Eye

Did You Know?

Peppers have different names once they are dried!

FRESH

DRIED



Jalapeño

Chipotle



Mirasol

Guajillo



Poblano

Mulato



Serrano

Chile Seco



PLATE UP BELL'S PEPPER FLAVORS



Mild or hot, we
have what you need for
all your pepper flavor needs.

Scan the QR Code to Request
More Information or a Sample!



Contact Bell Flavors & Fragrances today to discuss all your flavor needs.
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