

The Chile Guy™

Low industry Prices
Only Top Grade Quality Chiles.
Largest Selection of Exotic Dried Chile
& Powders Available



Whole Dried Chiles are grown all over the world. Whole Dried Chiles and their derivatives, powder flakes and crushed Peppers are essential in a number of ethnic dishes and cuisines. The Chile Guy buys from Chile and Produce Markets around the world and ships in Bulk to Restaurants and Food Processors. Only top grade Chile selections are purchased for sale as whole peppers or powder and flakes. All Chile Guy Chile is Kosher Certified.

Aji Amarillo

1/10 lb

SUPC #0637355

Peru--light yellow medium heat; fruity flavor low to med heat (3).



Guajillo

1/10

SUPC: 0617183

Mexico --Long Red-Medium Heat .Color and Flavor in delightful fruit. Heat medium (5).



Chipotle (Meco)

1/10

SUPC: 0616870

Mexican --Brown (sometimes called "café" Chipotle; Smoked Jalapeno; Essential Mexican Flavor (Level 5 heat.) The real deal. "The" chipotle.



Chili Habanero

1/10

SUPC: 0635888

Mexico--The Hottest Commercially available. Yucatan sourced; 10 on the heat scale.



**"The Chile Guy" ships via FedEx Ground Mon-Fri
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



Chipotle Morita

1/10 lb

SUPC: 0615104

Mexico-- (Purple)
fully ripened smoked
Jalapeno Smokey Hot taste;
heat 5.



Chile Japonese

1/10 lb

SUPC: 0618686

Japanese Chile – 7 on the
heat scale. Low cost
alternative to high priced
“heat” chile.



Chile Mulato

1/10 lb

SUPC: 0636019

Mexico--Similar to Ancho; dark
brown smokier flavor Essential
for Moles.



Negro Pasilla

1/10 lb

SUPC:0635821

Mexico-(Negro span. Tr.
Black) add taste and flavor
to enchilada sauce or moles.



Chile New Mexico

1/10 lb

SUPC:061842110

Anaheim. Unique Southwest
Flavor and mild (2)heat profile.
Key ingredient for Red Chile
Sauce.



Ancho

1/10 lb

SUPC: 0633990

Mexico--The “King”
because of its width and
place in the Dry Chile
Market. Widely used for
chile “base” because of its
mild (3) earthy flavor.



De Arbol

1/10 lb

SUPC: 0634097

Mexico, U.S. Long, thin, hot
(7). AKA as birds beak similar
to Cayenne pepper. Popular in
Cajun and Asian recipes.



Cascabel

1/10 lb

SUPC: 0637397

Mexico --Little bell or “cow”
bell. Seeds rattle. Nutty
woody taste, mild used in
soups, stews or corn dishes.



Pequin

1/10 lb

SUPC: 0618694

Mexico– little and hot(7). Arrow
shaped. True Pequin has a sharp
sweet smoky heat. Ideal for salsas,
soups sauces and vinegars.



Hot Flakes

1/5 lb

SUPC: 4131686

See De Arbol and Japonese.
¼ in. cut format.



Hot Flakes

1/10 lb

SUPC: 0694570

See De Arbol and Japonese. ¼ in.
cut format.



Ancho Powder

1/5 lb

SUPC: 4131629

See Ancho Chile.



Ancho Powder

1/10 lb

SUPC: 0694588 10 lb

See Ancho Chile.



Chipotle Powder

1/5 lb

SUPC: 4131587

See Chile Chipotle Morita.



Chipotle Powder

1/10 lb

SUPC: 0694596 10 lb

See Chile Chipotle Morita.



New Mexico Flakes

1/10 lb

SUPC 0694547

See New Mexico. Crushed
format for salsa, sauces &
shaker.



Chipotle Flakes

1/10 lb

SUPC 0694554

Mexico--Made from Stem-
less Chipotle Morita Pods. ¼
in. flake format.



Aji Amarillo (Yellow) Powder

1/10 lb

SUPC: 0694670

See Aji Amarillo. Easy to use
format for spicing up soup,
meat & fish.



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Guajillo Powder
1/10 lb
SUPC: 0694646
See Chile Guajillo.



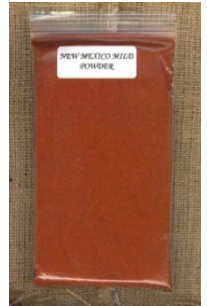
New Mexico Green Powder
1/10 lb
SUPC: 0694687
Roasted Green Chile Flavor.
Perfect as a rub in soups or as a seasoning.



New Mexico Mild Powder
1/5 lb
SUPC: 4128658
See Chile New Mexico.



New Mexico Mild Powder
1/10 lb
SUPC: 0694638
See Chile New Mexico.



Pasilla Negro Powder
1/5 lb
SUPC: 4127593
See Chile Pasilla Negro.



Pasilla Negro Powder
1/10 lb
SUPC: 0694661
See Chile Pasilla Negro.



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CHILE HEAT SCALE

RATING	APPROX. SCOVILLE UNITS	CHILE VARIETIES
10	100,000 - 300,000	habanero
9	50,000 - 100,000	thai
8	30,000 - 50,000	pequin, cayenne, tabasco, aji amarillo, chiltepin
7	15,000 - 30,000	de arbol, japones
6	5,000 - 15,000	serrano, pasilla de oaxaca, costeno rojo, pulla
5	2,500 - 5,000	jalapeño, guajillo, chipotle, onza rojo, chilcostle
4	1,500 - 2,500	NM pods-hot, cascabel, chihuacle negro, costeno amarillo
3	1,000 - 1,500	ancho, negro/pasilla, aji mirasol
2	500 - 1,000	anaheim, NM pods-mild, mulato, aji panca
1	100 - 500	cherry
0	0	bells, pimento



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