



Chilli Range

Chillies have undoubtedly become an essential ingredient in the culinary world, loved and celebrated for the incredible heat they create. But it's not just about the spice! This fiery ingredient imparts a fantastic taste experience delivering heat upfront or delayed, raw or tingling, that elevates any dish or beverage to new heights of flavour sophistication.

Our range of chilli products provides a wide choice of natural and authentic named chilli extracts which vary in heat intensity, strength, and flavour.

Application Information

The dosage rate of these products is dependent on the intended application and level of heat required.

- Flavourings
- Seasonings
- Sauces, dips, and condiments
- Marinades, glazes, and coating
- Soups and ready meals
- Beverages – infusions and flavours
- Baked Goods

Features & Benefits

- Natural FTNF
- High-quality extracts of named chillies
- Authentic taste
- Intense flavour, low dosage
- Oil and water-soluble options available
- Wide range of applications



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Product Range

Product	Code	Solubility	Labelling Declaration	Capsaicin Content	SHU	Natural	Kosher	Halal	Flavour Characteristics
<p>Soft Extracts - Our soft extract range is manufactured at our UK production site by ethanolic extraction and distillation. These chilli products are natural extracts, soluble in aqueous solutions and retain all the flavour qualities of the named variety. They are perfect for beverages or any other application where water solubility is required.</p>									
Chilli Chipotle Soft Extract	FN13327	Ethanol	Natural Chipotle Chilli Flavouring	0.3 – 1.0%	45,000 – 150,000	✓	✓	✓	Smoked jalapeno, warm heat, rich smoky notes
Jalapeno Soft Extract	FN13771	Ethanol	Natural Jalapeno Flavouring	0.5 – 1.2%	75,000 – 180,000	✓	✓	X	Warm heat, fresh green pepper
<p>Standardised Oleoresins - Standardised for consistent taste, these products are used widely across the food industry. Oleoresins offer an excellent means to add natural, consistent, and concentrated flavour to many food applications. These extracts are produced by extraction and distillation of a wide range of chillies.</p>									
Chilli Ancho Oleoresin	FN13486	Oil	Natural Ancho Chilli Flavouring	0.1 – 0.3%	15,000 – 45,000	✓	✓	✓	Mild heat, paprika, tobacco, raisin
Chilli Birds Eye Oleoresin	FN12557	Oil	Natural Birds Eye Chilli Flavouring	0.9 – 1.1%	135,000 – 165,000	✓	✓	✓	Instant short-lived heat, fruity, bell pepper
Pepper Jalapeno Oleoresin	FN13484	Oil	Natural Pepper Jalapeno Flavouring	0.8 – 1.2%	120,000 – 180,000	✓	✓	✓	Warm heat, fresh green pepper
Chilli Habanero Oleoresin	FN12553	Oil	Natural Habanero Chilli Flavouring	0.9 – 1.1%	135,000 – 165,000	✓	✓	✓	Very hot, green, tropical fruit
Chilli Guajillo Oleoresin	FN14361	Oil	Natural Guajillo Chilli Oleoresin	0.7 – 1.5%	16,100 – 128,700	✓	✓	✓	Slightly fruit, earthy, sweet
<p>Water Soluble - Our washings and infusions are perfect for beverage applications requiring authentic flavours in a water-soluble format.</p>									
Jalapeno Chilli Infusion	FE14104	Water	Natural Jalapeno Flavouring	Not determined		✓	X	X	Good heat, fresh green pepper
Habanero Infusion	FE14322	Water	Natural Habanero Flavouring	0.04 – 0.09%	6,000 – 13,500	✓	✓	X	Intense heat, tropical fruit notes
Chilli Birds Eye Washing	FE13855	Water	Natural Birds Eye Chilli Flavouring	Not determined		✓	✓	X	Instant heat, slight fruit character

Please refer to Safety Data Sheets and Specifications for further information, BAPs and allergen information.
 HD product codes will be allocated a final product code prior to manufacture.
 Products can be certified Halal and Kosher prior to manufacture if marked 'S'